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# Provisioner

STACK

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## Try PRAGUE POWDER FOR JUST 30 DAYS— Then, see if you want to return to using any curing mix which is supposed to be "just as good!"

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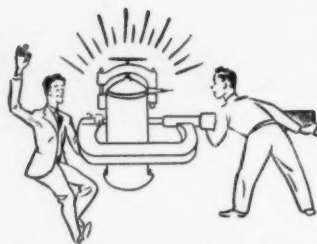


CHICAGO PLANT

The  
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**LABORATORIES, Inc.**

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Our primary job for four generations has been to build the best equipment in the world for sausage makers... Silent Cutters, Grinders, Vacuum Mixers, Stuffers, and many other special machines. We'll continue to keep this our number-one assignment.

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When a "Buffalo" representative calls on you, he isn't always looking for new business. In many cases he's there to check-up on equipment you've already bought from him. He wants to be sure that it lives up to the promises made for it. If something is wrong, he's there to correct it. We regard this as an *obligation*.

## 4. We'll ask questions... answer them, too.



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## 5. We'll keep up with the times.

We've kept a little *ahead* of the times for some eighty odd years, since many major improvements in sausage machinery were pioneered under the "Buffalo" label. In line with this, we pledge that...



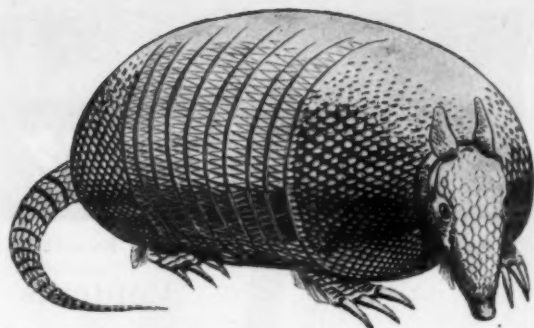
... our development staff will be ready with new and better equipment long before you need it.

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the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years



**JOHN E. SMITH'S SONS CO.**  
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Sales and Service Offices in Principal Cities



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**PROTECTION  
AND**

*Beauty*



\*\* ANGORA CAT



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*For The PACKING INDUSTRY*

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THE NATIONAL

# Provisioner

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AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING

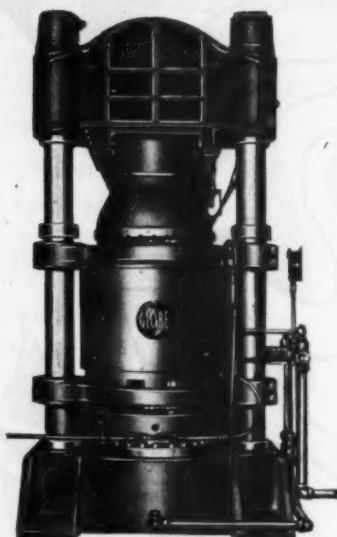
# FOR GREATER FAT SALVAGING PROFITS---

## GLOBE DRY RENDERING EQUIPMENT

reclaims larger quantities of saleable fats, boosts your profits, lowers your costs. Not an idle boast—this Globe equipment was developed in packing houses for packing house production engineers, and for years it has been producing greater profits in packing plants all over the country. And we have increased our manufacturing facilities to make prompt shipment on all types of cookers and presses.

Write today for full information on any installation you may be planning. Our engineering staff will be glad to consult with you at no obligation.

Illustration of  
Globe HPM 500-  
Ton Hydraulic  
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- Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.
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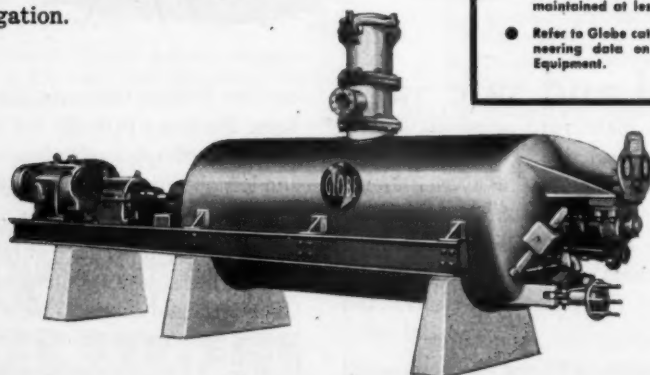


Illustration of  
Globe Flowing  
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Cooker

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

### AMI Announces Convention Speakers

Six outstanding businessmen and economists, including two meat packing executives, are featured speakers for the general sessions of the American Meat Institute's annual meeting. This week the Institute announced the last three of them: Jay C. Hormel, chairman of the board of Geo. A. Hormel & Co.; Jesse P. Wolcott, Congressman from Michigan's seventh district, who is the ranking member of the House banking and currency committee and the acknowledged expert on fiscal affairs and finance in the House, and Franklin J. Lunding, president of the Jewel Tea Co., a director and chairman of the executive committee of Lever Brothers Co. and chairman and Federal Reserve Agent of the Federal Reserve Bank of Chicago. Previously, the names of Allan B. Kline, president of the American Farm Bureau Federation; Sumner H. Slichter, Lamont University Professor at Harvard university, and John Holmes, Swift & Company president, were announced.

The general sessions will be Monday and Tuesday, October 2 and 3, with divisional meetings the previous Friday and Saturday, at the Palmer House, Chicago.

### MID Memorandum 155 Deferred

The Meat Inspection Division this week through Supplement 1 postponed the effective date of MID Memorandum 155 until November 1, to afford additional time for interested parties to present information on proposed requirements on cured and smoked products. Under MID Memorandum 155, gains in curing hams, shoulders, butts, beef briskets, tongues, etc. would be limited to 10 per cent of the weight of the uncured product; finished weight of cured and smoked product could not exceed the weight of the green meat, and use of minimum amounts of sugar or honey would be required in curing each 100 lbs. of meat labeled "sugar cured" or "honey cured."

### Canada Lifts Ban on Pork Shipments

Canada will lift its export and import controls on pork, effective December 31, 1950. Because Canadian gold and U. S. dollar reserves have improved in the last six months, it is rescinding the part of its Emergency Exchange Conservation Act which restricts imports of fresh pork, prepared or preserved bacon, hams, shoulders and other pork from the United States.

Canadian officials also indicated that as soon as the British bacon contract calling for 60,000,000 lbs. is filled, the ban on both imports and exports will be removed.

### Investigating Chemicals in Food

Hearings before the House select committee on the use of chemicals in food products were started on Thursday. First witnesses were Dr. Paul Dunbar, commissioner of food and drugs; Dr. Franklin C. Bing, chairman of the American Public Health Association's committee on the subject under investigation, and Dr. Anton J. Carlson of the University of Chicago and editor of the *Physiological Review*.

### Truckers Propose Lower Freight Rates

Lower freight rates from Fremont, Neb. to Los Angeles, Calif. have been published by the truck lines, affecting Rocky Mountain Motor Tariff No. 6-A.M.F.-I.C.C. No. 32, for fresh meats, in carcasses or parts of carcasses, leaf lard and fresh sausage. They have asked a reduction to \$2.55, minimum weight 35,000 lbs. Present rates from Fremont, Omaha and South Omaha to Los Angeles, San Francisco and Phoenix are \$3.17, minimum weight 21,000 lbs., and \$3, minimum weight 30,000 lbs.

### Proposed Beef Grading Changes

With funds for the Department of Agriculture assured with Congress' passage of the Omnibus Appropriations Bill, early action on the Department's proposed changes in federal grades of beef is expected. It is understood that USDA officials have summarized and analyzed the views submitted by interested parties following publication of the proposal on May 12. The changes would combine existing Prime and Choice grades into one grade designated as Prime; designate the present Good as Choice; divide the present Commercial into two grades, Good and Commercial.



# NEUHOFF-DALLAS



TOP PHOTO: Plant with new truck loading dock at which part of Neuhoﬀ fleet is parked; hog dressing department with glass block fenestration and steel sash at top and bottom of panels; new cooling tower on power plant end, in foreground, part of the new garage.

BOTTOM PHOTO shows the new concrete ramp over which all livestock is driven to holding pens near individual killing departments. The bottom level is occupied by the new employe cafeteria.

**C**ONCENTRATION of related activities to lessen the necessity for product movement is among the most outstanding features given to the plant of Neuhoﬀ Bros. Packers, Inc., in Dallas, Tex., by the expansion program recently completed there. Orderly and systematic movement of product, in many instances by means of power conveyors, has greatly reduced the need for manual handling. It is the belief of Neuhoﬀ management that facilities should be replaced or revised when they become obsolete, even though they may be relatively new.

Plant additions and alterations were designed by Henschien, Everds & Crombie, Chicago.

Starting with the top (second) floor, at which the various species of livestock arrive for slaughter via a new ramp and holding pens, facilities added to the plant include a hog dressing department,

hog chill cooler, beef chill cooler and calf dressing line. Hog cutting operations have been transferred from this level to the first floor.

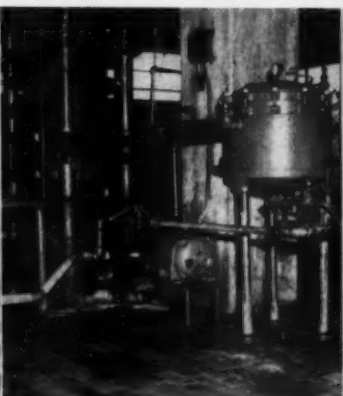
Facilities added on the first floor include a six-truck loading dock, beef sales cooler, an extension of the rail car loading dock, a hog casing room, lard charging room, consolidation of the beef and calf offal room, a fresh pork holding cooler and order assembly room. Modifications include the conversion of the old order assembly room into a hog cutting department and offal freezer. A sliced bacon room has also been added

and new smokehouses installed in the old smokehouse area to permit straight line handling of bacon from the S. P. wash room. A new bacon and ham holding cooler has been installed. The first floor level also houses a new employe cafeteria.

Inedible operations in the basement have been expanded and new lard rendering and packaging facilities added, along with curing space and a calf skin storage cooler.

The major addition to the plant is the new hog kill floor with its power chain and capacity of 150 head per hour. Hogs are brought to the killing floor by means of ramp which runs along the west side of the plant (see photo on this page). There is sufficient holding capacity on the killing floor level so that the ramp may be used alternately for driving different species without hampering slaughter of any one type. The

LEFT: New hide cellar which is kept clean and orderly. CENTER: Lard from the hydraulic press and drain pans is pumped through the horizontal plate filter (right foreground) before going to the receiving tank. RIGHT: Truck loading dock with slideaway doors and double quarter breakdown rail.





# ASMAKES CHANGES FOR EFFICIENCY

plant can now kill all species of livestock simultaneously.

Adequate scalding tub length has been achieved by locating the cold water dip and dehairer feed conveyor at turns in the wall. The scalding section, in which a dunker immerses and impels the hogs, is a continuous straight stretch. The hogs are carried around the wide turns by the conveyor from the dip tank and the dehairer feed.

The hog killing floor has facilities for depilation, but during the summer months the dehairer has been able to clean the hogs well enough to permit by-passing the depilator. Cleaning is finished with portable hand singers and by shaving.

Evisceration, head removal, splitting and other dressing operations are performed in an area separated by a wall from the scalding-dehairing space.

Viscera inspection is done with the aid of a moving inspection table with separate pans for holding the hog heads. At the end of the viscera flight a butcher separates the pans' contents to send them to the proper work stations. Guts are pulled and put through a stripper before they are chuted to the casing room directly below. Killing fats are washed and chuted to the charging station of the rendering department.

From the killing floor the hog carcasses go into the new 1,500-head hog chill room which is adjacent to the beef and calf chill cooler. Both chill rooms are near the boning room and boned material travels thence only a short distance to either the sausage manufacturing department or the freezer.

A new beef holding cooler on the second floor has a capacity of 700 head. Carcasses from either the beef holding cooler or hog chill rooms on the second floor move down to the beef sales cooler or the pork cutting room on the first floor by means of decline conveyors. Management installed the decline conveyors as a positive means of moving

carcasses independent of other traffic.

In space formerly occupied by the hog kill the plant has installed a new conveyORIZED calf dressing line. The west side of the same room houses the four-bed beef slaughtering operation.

Near the relocated pork cutting department on the first floor is a new order assembly room and a fresh pork holding cooler. Both of these rooms feed the new truck loading dock in a direct flow pattern. The decision of Neuhoff management to place the pork cutting room close to the order assem-

bly area was prompted by a desire to reduce product movement. Cuts needed for daily delivery are boxed in the order assembly room while the surplus goes to storage in the fresh pork holding cooler.

Product for cure drops directly to the curing cellar from pork cutting.

In addition to new truck loading facilities, the plant has a new 500-head shipping cooler for beef. While basically designed to handle carlot beef, rails from the cooler also lead directly to the truck loading dock. Beef is transferred



TOP: The beginning of the viscera inspection line with one operator placing the head in its pan on the conveyor. CENTER: Inspected and passed viscera are broken into pluck and guts and chuted by the butcher to proper work stations. BOTTOM: View of the relocated hog cutting department. Product from it goes to the order assembly room for boxing and shipment from the establishment.



LEFT: The three Neuhoﬀ brothers: Joseph, vice president; Henry, Jr., president, and John, secretary-treasurer, look over the blueprints of the new addition. The brothers arrive early at the plant in the same car and leave late; this gives them an opportunity to plan daily operations. Neuhoﬀ management believes in discarding arrangements and equipment that are obsolete, even though young in years. CENTER: Serving counter of the new employee cafeteria. RIGHT: Martin McRedmond, plant superintendent, who began his service with the senior Henry Neuhoﬀ at Nashville, chats with William Sill, hog dressing department foreman.

from the second floor cooler to the shipping cooler and loading dock on the first floor by a decline conveyor.

The truck loading dock is equipped with two cut down rails to obviate the need for pushing the hind quarter around the entire circuit when loading trucks on the far side from the rail turnaround.

The plant is installing two new three-rail air-conditioned smokehouses and replacing two older houses with installations of the type mentioned above. In laying out its smoked meat operations, Neuhoﬀ management revamped the entire sliced bacon setup to facilitate product movement. Cured meats come up from the cellar to the S.P. wash room via conveyor. Bellies then go to the smokehouse, to the derinding machine, into the 20-deg. bacon tempering room and into the bacon room for slicing and packaging. The packaged product moves only a short distance to the order assembly cooler.

Operations have been mechanized in the inedible rendering department in the basement. Cracklings are raked from sloped drain pans into a dual end screw conveyor which carries them to an incline conveyor feeding the mechanical screw press. Pressed cracklings are sacked from the Expeller.

Three new cookers, a hydraulic press and other equipment have been installed in the lard department. After the rendering and pressing operations the lard is immediately pumped through a horizontal plate filter for clarification and thence to the receiving tank. Before packaging it is plasticized and chilled in a new Votator. Much of the Neuhoﬀ lard is packaged in steel drums and a specially-designed reversible conveyor has been installed to move the drums up to the shipping floor.

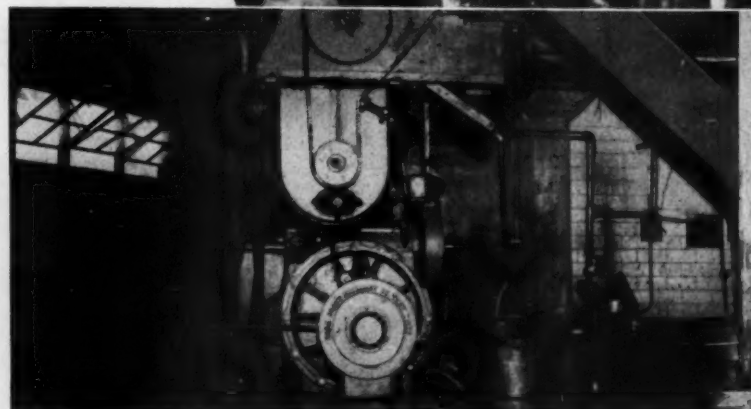
A new garage at the plant contains painting facilities in addition to those necessary for truck repair and maintenance. The firm's 40-truck fleet will be repainted on a systematic basis.

In making additions to the plant and in relocating and expanding older de-

(Continued on page 17.)



CRACKLINGS RAKED from sloping bottom percolators are carried from both ends of the inedible melter line by a dual screw conveyor to the center where they are picked up by another conveyor feeding the screw press (see below). A conveyor will be used to lift cracklings to the ground level for shipment.



## No Conclusion Reached By Gillette Committee Investigating Meat Prices

At the end of the two-day "preliminary" investigation into the cause of meat price rises by the Gillette agriculture subcommittee, Senator Guy Gillette stated that "price mechanisms are so complex" in the meat industry that there is no simple way to tell whether price increases have been unwarranted. The inquiry will continue, Gillette said, with stockyards representatives, small packers and additional retail store representatives. Paul Hadlick, general counsel of the committee, announced that hearings probably will be spaced at two-week intervals after the Senate adjourns.

In a continuation of the hearing this week, Harry E. Reed, chief of the livestock branch, Production and Marketing Administration, told Senators that there will be more meat at lower prices in the remaining months of this year. He said, however, that price declines "probably will be moderate" because of increased buying power resulting from rising employment and wages.

Reed described the expected drop in prices as seasonal and said it probably will be greater in pork than in other meats.

He commented that the pattern of retail meat prices this year has been much like that of the three previous years in that the trends have been upward since early January and the extent of the rise was not greatly different from that of other years.

Representatives of the four large meat packers and of Safeway Stores and Great Atlantic & Pacific Tea Co. were witnesses on September 7 and 8. (See THE NATIONAL PROVISIONER of September 9, page 10.)

One of Gillette's comments during the hearing was that the testimony shows that it is a policy of packers to "price meat as high as the traffic will bear," and Hadlick told the group that "it looks like when the first shot was fired in Korea you tried to get as much as you could for a base in case prices were frozen."

It was generally agreed by observers, however, that the industry spokesmen made it clear that neither the packers nor the retailers had made increases out of line with their costs.

Before the hearing started the committee's staff had obtained selling prices from the four companies and prepared charts showing live animal prices. The charts appeared to show unwarranted increases in both wholesale and retail prices. But it was shown that the steer prices used were based on the Chicago market and did not fairly represent the actual costs of cattle. And it was believed to be clearly proved to the committee that the packer does not set a price for his carcasses, based on the costs which he has incurred, but must sell at a market price set by consumers, and that the margin of profit is usually extremely narrow. As a matter of fact,

it was stated that Armour and Company has lost money on its beef operations during eight of the last ten years and has lost money on beef during all but one month of this fiscal year.

## Records Must Be Kept

Under the Defense Production Act the President has ordered the preservation of certain types of business records for the period of May 24, 1950 to June 24, 1950. The order states:

"Every person who sold or delivered goods or services, or offered them for sale or delivery, in the course of trade or business during the period from May 24, 1950 to June 24, 1950, inclusive, shall preserve all his records for such period relating to: (a) The prices received or asked for such goods or services, and (b) The labor, material, acquisition and other costs incurred in connection with such goods or services."

The order does not apply to the records of an individual on his wages or salary; records on sales of agricultural commodities by individual producers, and records relating to publishing, broadcasting and other activities which are exempt from control under Section 402(e) of the act.

"Person" under the order means individuals, corporations, partnerships, associations, etc. The term "prices" includes rentals, commissions, margins, rates, fees, charges and allowance paid or received. The term "goods" includes raw materials, articles, commodities, products, supplies, components, technical information and processes.

## Armour Third Quarter Results

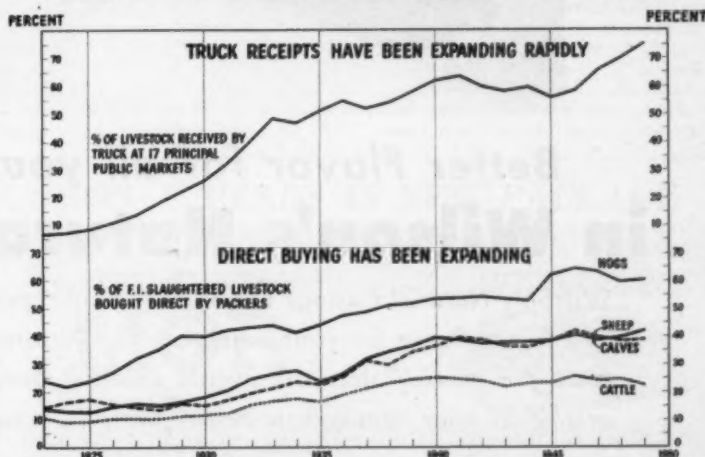
Sales of Armour and Company in the third quarter of the 1950 fiscal year were 4.8 per cent higher than in the third quarter of last year, it was reported in an interim report issued Thursday by the company. Sales for the nine months amounted to \$1,309,497,818—5.05 per cent less than in the first nine months of last year. However, operations so far this year resulted in a profit of \$12,892,300, compared with a loss of \$6,342,055 last year. A profit of \$3,508,346 in the third quarter of 1950 compares with a profit of \$170,579 in the third quarter of 1949.

Working capital at the end of the first nine months this year amounted to \$166,125,335, compared with \$142,967,949 last year. Long term debt amounted to \$142,493,259 and \$147,143,866, respectively.

## New Bohack Store Will Feature Self-Service Meats

H. C. Bohack Co. this week opened one of the most modern supermarkets in the New York area. The 11,000 sq. ft. air-conditioned market will feature more than 20 self-service cases, with accent on its self-service meat department. Although the store will also have a service meat counter where meat will be cut to order, the self-service section will be adjacent to a specially enclosed packaging room where a staff of ten will prepare self-service meat packages.

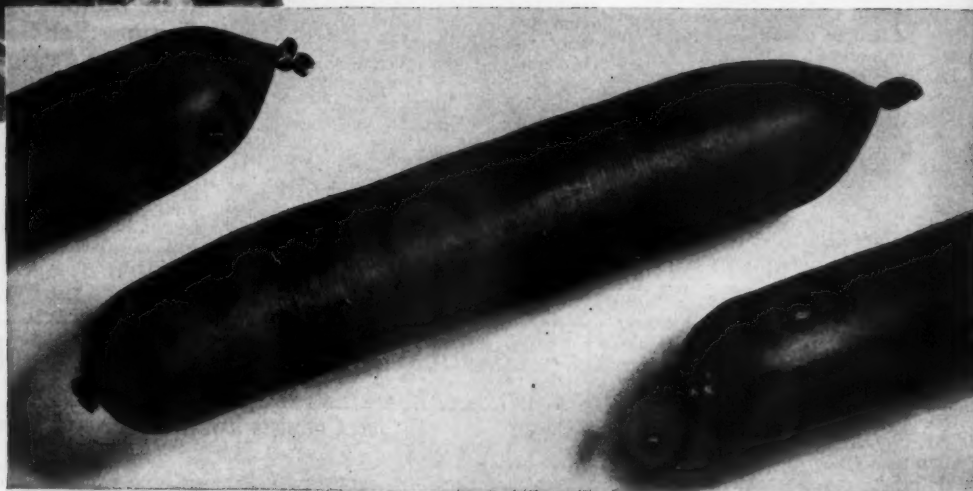
## CHANGES IN LIVESTOCK MARKETING METHODS



TRANSPORTATION OF A SUBSTANTIAL PORTION of livestock moving to major public markets has been shifted from railroads to trucks. Accessibility of markets and information has stimulated farmers' interest in selling close to home and has been accompanied by growth in the number of packing plants away from public markets. These developments have forced packers located at the public markets to go to the country for livestock. Since 1925, the expansion of packer purchases at points other than public markets has been particularly marked in the case of hogs. This trend was accentuated during the period of OPA price ceilings on live hogs. (Chart by the Commercial Research Department, Armour and Company.)



# Better Flavor



## **Better Flavor for all your sausages in Wilson's Natural Casings**

Wilson's *Natural* Casings allow even smoke penetration which results in a better flavor for your sausages. Try Wilson's *Natural* Casings and *prove for yourself* that the evenly smoked flavor and sealed-in-goodness give your sausages a *better flavor . . . and greater sales appeal.*

General Offices  Chicago 9, Ill.

*In every way sausage is best in*  
**WILSON'S NATURAL CASINGS**



# MERCHANDISING

TRENDS AND IDEAS

## "One-Medium-at-a-time" Advertising of Stahl-Meyer Meats Pays Dividends

STAHL-MEYER, INC., New York, has been using a rather unusual technique in a sales campaign begun early this summer with the major purpose of increasing its sales outlets. The campaign consisted of hitting hard—one at a time, and with a single product only—each of the advertising mediums the company had previously been using. These were newspapers, Sunday supplements, radio and television.

The newspaper campaign, covering May, June and July, unfortunately was inconclusive in result due to the influence of the Korean War on consumer buying habits. A. B. Crampton, advertising manager, told the *PROVISIONER* recently. The "scare" buying and consequent increased prices so clouded the picture that no reliable conclusions could be drawn, he said.

Stahl-Meyer used 600- and 300-line copy in six New York newspapers—*Daily News*, *Mirror*, *Journal American*, *World Telegram* and *Sun* (until strike), *Brooklyn Eagle* and *Hempstead Newsday*. These were run alternating weeks and featured Stahl-Meyer frankfurts. Copy stated: "One taste tells you why they're New York's first choice for summertime meals."

### Station Breaks on Radio and TV

Beginning in September, a similarly concentrated effort is being made on corned beef hash. Scheduled through September, October and November are 12 station breaks and participations on five major New York TV stations, WJZ-TV, WABD, WPIX, SNBT and WCBS-TV. A commercial film has been prepared for the station breaks and some of the participations.

The campaign was begun with the company's Ferris bacon during the Lenten season, when bacon sales generally decline. In addition to its regular participation in the Market Melodies program over WJZ-TV and Dean Cameron's WOR show, Stahl-Meyer added the Herb Shelton program (station WJZ); This Is New York; the Henry Morgan Show (WNBC); Art Ford (WPIX), and Rayburn & Finch (WNEW). Two were late evening programs when dealers were certain to be home.

Meat dealers were informed of the complete schedule and when their stores would be mentioned. Salesmen's contests were tied in with the broadcasts. Stahl-Meyer bacon sales for the two months of the campaign increased 20.7 per cent over sales for the previous two months. At this time the company shifted to the newspaper campaign, and

retained only its two basic radio and television shows.

Stahl-Meyer has national distribution on its canned meats only. Other products are sold in an area bordered by New York and Boston, with most sales outlets in the New York metropolitan area. It is attempting to strengthen its position in that territory, and plans to follow this by working toward national distribution of all its products. Progress has already been made in the New York area. In 1944 a *New York Herald Tribune* survey showed its products to be sixteenth among brands its readers bought. By 1947 Stahl-Meyer had risen to sixth place in a similar survey.

### MARATHON BACON AD

Marathon Corporation's second national advertisement this year for the meat industry—a full page in four colors—is scheduled to appear in the *Saturday Evening Post* of September 30. The ad plays a secondary spotlight on Marathon's Pick Pak contour bacon package that "frames the bacon and makes it a picture of good eating." Timed to appear during the American Meat Institute convention, it will be featured in the Marathon exhibit.

So that meat packers and dealers can tie in with the campaign, a point of sale streamer which utilizes the four-color art work and the headline, "Sunrise Serenade!" is being offered at a nominal cost. Streamers may be obtained through Marathon sales representatives or by writing direct to the company's headquarters located at Menasha, Wis.

## Four Groups Join in Promoting "The Real American Breakfast"

Starting this month the American Meat Institute, General Foods, Quaker Oats and the American Dairy Association will join in the biggest related-item breakfast promotion ever undertaken. The campaign will be backed up with the first four-page, four-color advertisement ever run in national magazines by four sponsors. Theme of the promotion, which features pancakes made with Aunt Jemima Pancake Flour, topped with Log Cabin Syrup, spread with butter and fringed with bacon strips, is "The Real American Breakfast."

Ads will appear initially in *Life* and *Look* magazines and additional advertising in *The Saturday Evening Post*, *Better Homes & Gardens*, *Ladies' Home Journal*, *Country Gentleman*, *Farm Journal*, *Family Circle*, *Woman's Day*, *Western Family* and *Successful Farmer*. Also, posters announcing the promotion will be placed on the side panels of Railway Express trucks, and four-color ads will be placed in the Sunday supplements of 25 large newspapers.

Point-of-purchase display material, including a striking, four-color poster with a picture of the breakfast dish, will be offered to grocers at no cost to them. Dealer ad mats, with space to insert the price of each item, are also being distributed.

### Esquire Article on Meat

In an article in the October *Esquire*, "I'll Take it Smoked," Thomas R. Clarksadon declares smoked meats to be "fit for heaven." His article traces the history and development of the meat curing process for commercial use.

He also quotes a recent statement from a research laboratory on digestibility of smoked meats: "Some diet-therapists have stated that bacon and ham are made more digestible by smoking."

## MOR APPEARS IN NEW PACKAGE



Another Wilson & Co. product, Mor luncheon meat in a 12-oz. can, is now appearing under the new Wilson label which definitely marks it as a member of the Wilson family of meat products. The label is lithographed as shown by the "flat" illustrated.

The illustration of the meat on the front also tells the housewife that the can holds meat in a loaf and can be sliced. The back contains a full-color picture of a roasted Mor dinner, with the recipe and other serving suggestions.

## Hog Marketing Study

"Marketing Slaughter Hogs by Carcass Weight and Grade" is the title of a bulletin recently published by the University of Minnesota Agricultural Experiment Station covering a study made by Gerald Engelman and Austin A. Dowel of the division of agricultural economics and Evan F. Ferrin and Philip A. Anderson of the division of animal husbandry.

Objectives of the study were (1) to establish objective grade standards which can distribute carcasses into relatively homogeneous groups with respect to physical composition; (2) to establish methods of evaluating the several weights and grades of carcasses according to different price schedules

for wholesale cuts and trimmings, and (3) to measure the relative pricing accuracy of the live and carcass methods of grading.

In order to compare the relative pricing accuracy of the liveweight and carcass weight and grade marketing methods, the reduction in variability of liveweight value accomplished by each method of marketing was measured.

According to the report, "it was found that 45 per cent of the total variation of individual values was removed by the liveweight method of marketing alone. An additional 38 per cent, or a total of 83 per cent, could be removed through the carcass weight and grade system. These figures, 45 and 83 per cent, are measures of the relative accuracy of the two methods of grading

and pricing hogs according to their actual value."

The report points out that additional studies are needed to verify or modify tentative results of the research. The practicability of marketing hogs by carcass weight and grade under conditions which prevail in this country also needs to be thoroughly explored.

## Meat Tenderness Research

Research on "The Tenderness of Beef in Relation to Different Muscles and Age in the Animal" was recently reported in The Journal of Animal Science by R. L. Hiner and O. G. Hankins, U. S. Department of Agriculture.

Nine samples of beef muscle representing the principal cuts were studied to determine their relative tenderness. A total of 52 animals was used: Eight 5½-year-old cows; eight 3-year-old barren heifers; twenty-five 900-lb. steers; eight 500-lb. steer calves; and three 10-week-old veal calves. After approximately 14 days of aging at—0.6 to 1.7 degs. C. the carcasses were cut and the nine samples prepared. They were cut 1½ in. thick, weighed, heated to an internal temperature of 60 degs. C. in an electric oven at 200 degs. C. and then tested for tenderness. For each of the five age groups, the samples classified themselves into four tenderness groups as follows: (1) the least tender, neck and foreshank; (2) round; (3) chuck at third rib and across humerus bone, eighth rib, shortloin and loin end; and (4) the tenderloin.

Less difference in tenderness was found between samples representing veal or 500-lb. steer calves than in those from the older, more mature animals, according to a statistical analysis. The third large muscles of the round were not significantly different in tenderness. Correlation coefficients showed no close relationship between different samples within the same age group with respect to tenderness. As the age of the animals increased, tenderness decreased for each of the nine samples. The difference between veal and cows was highly significant, whereas that between veal and beef from 500-lb. steer calves was not.

## Box Group is Formed

With a new association, Weatherproof Fiber Box Group, box manufacturers are attempting to allocate boxes to contractors having government contracts, in the hope of preventing government allocations. Albert W. Luhrs of the National Box Association, president of the company, has asked that contractors send the following information to the association's headquarters, 919—11th st., N.W., Washington, D. C.: Name and address of company; name of appropriate company official; grade of box needed, how many, where needed and when; names of suppliers from whom boxes may have been purchased by contractor in the past, and government contract number or numbers.



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UNITED STATES COLD STORAGE CORP.

**5 MODERN FORTRESSES FOR  
GUARDING THE NATION'S FOODS**

## CIO Union Locals Seeking to Strike Against Wilson

Authorization for strike action against Wilson & Co. was called for by local union leaders at seven Wilson plants meeting in Chicago, September 14. The local union leaders asked the international executive board of the United Packinghouse Workers of America, CIO, to "approve a strike to be called against Wilson if the company persists in refusing to negotiate a contract that would respect the working rights of union members."

The meeting was led by A. T. Stephens, UPWA vice president and director of organization.

Last month Wilson & Co. and CIO representatives held a series of contract negotiation meetings. The 11c per hour pay increase was put in effect at all Wilson plants, retroactive to August 11, at about the same time as at other major packers, and the company and union also have agreed on other points contained in the Armour and Swift contracts. The only item remaining open is the question of "super seniority" which arose when a part of the Wilson workers returned to work during a strike in 1948. No contract has been in effect between Wilson and the union since the spring of that year when the company canceled the contract.

## Fourth Largest Corn Crop

The 1950 corn harvest has been estimated at 3,162,638,000 bu. by the U. S. Department of Agriculture. The new estimate, down 5,000,000 bu. from last month, places the crop as the fourth largest in history, and is higher than the government's production goal of 2,627,000,000 bu. The prospective corn crop will be added to record high reserve stocks and will assure ample supplies during the year ahead, regardless of what emergency develops.

## Seek B<sub>12</sub> Assay Method

In view of the fact that no reliable method yet has been developed for determination of the Vitamin B<sub>12</sub> content of meat and other natural products, the division of biochemistry and nutrition of the American Meat Institute Foundation has been devoting attention to the problem. Satisfactory analytical methods are necessary before adequate data on the B<sub>12</sub> content of the various classes of meat and meat products can be obtained.

## Bar Subtilin Use

California canners have been directed by M. P. Duffy, chief of the California Bureau of Food and Drug Inspections, not to use the antibiotic subtilin for preserving low acid products pending the result of investigations to determine under what conditions, if any, subtilin might be made destructive against food spoilage organisms.

## Australia Begins Program to Raise Meat for Britain

Two plans are under way in Australia to develop more meat for Britain. Aim of the Anglo-Australian plan is to develop the country's far north for large-scale cattle raising, at a cost of \$160,000,000. A \$6,000,000 pig-raising project at Peak Downs, Queensland, is expected to provide Britain with 32,000,000 lbs. of pork each year, as well as vegetable oils. Both projects will take years to develop.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

## Canadian Meat Imports

Dressed meat imports from Canada into the United States for the last week in August included 2,312,109 lbs. of bone-in and boneless veal. This compared with 1,660,531 lbs. in the corresponding week last year. Total to date in 1950 is 45,425,229, while for the same period last year imports amounted to 30,985,902 lbs., a 42½ per cent gain.

## Public Stockyards in U.S.

The Production and Marketing Administration, USDA, has issued a list of all stockyards posted under the provisions of the Packers and Stock Yards Act. It may be obtained from local representatives of the USDA.

For America's Leading Meat Packers and Butchers

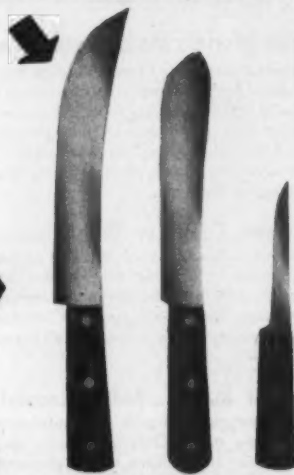
# WEAR-EVER Proudly Presents AMERICA'S FINEST PROFESSIONAL CUTLERY

Wear-Ever is now cutlery headquarters, too!

In the most modern cutlery plant in the world, Wear-Ever is producing cutlery second to none in quality—domestic or imported. Designs, materials and prices approved by experts in the meat-cutting field.

YOU'VE GOT TO SEE AND TRY THESE  
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- ★ Perfect balance
- ★ Nickel silver, compression-type rivets
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**Lower Cost per Mile!** Chevrolet's Valve-in-Head Loadmaster engine and Chevrolet's greater horsepower at the clutch add up to important advantages to truckers. They mean greater efficiency—they mean bigger payloads at lower cost per mile!

**Better Buy . . . Better Resale!** Low first cost coupled with dependability and economy make Chevrolet trucks the buy. Chevrolet trucks have led in demand and sales for the last eight consecutive truck production years . . . are far ahead this year, according to current registration figures. Here is proof of greater owner satisfaction . . . satisfaction which has made Chevrolet's higher resale value traditional across the nation.



## Chevrolet Trucks CUT YOUR COSTS ON EVERY HAUL!

Chevrolet heavy-duty trucks with Loadmaster engine actually deliver *more horsepower at the clutch* . . . *more net horsepower*—proved by certified ratings on engines used as standard equipment in conventional models of the five most popular makes, 13,000 to 16,000 lbs. G.V.W.\* Here, then, is power to *move* big payloads . . . in a truck with strength to *carry* big payloads . . . and these add up to outstanding, all-around efficiency. You save on gas, oil and upkeep, cutting your costs on every haul! See your Chevrolet dealer—get the full story of Chevrolet leadership. \*Gross Vehicle Weight

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### PLUS—Chevrolet Advance-Design Truck Features!

**TWO GREAT VALVE-IN-HEAD ENGINES:** the new Loadmaster and the improved Thriftmaster—to give you greater power per gallon, lower cost per load • **THE NEW POWER-JET CARBURETOR:** smoother, quicker acceleration response • **DIAPHRAGM SPRING CLUTCH** for easy-action engagement • **SYNCHRO-MESH TRANSMISSIONS** for fast, smooth shifting • **HYPOID REAR AXLES**—5 times more durable than spiral bevel type • **DOUBLE-ARTICULATED BRAKES**—for complete driver control • **WIDE-BASE WHEELS** for increased tire mileage • **ADVANCE-DESIGN STYLING** with the "Cab that Breathes" • **BALL-TYPE STEERING** for easier handling • **UNIT-DESIGN BODIES**—precision built.



## Precooking Meats for Use in Sausage Products

Precooking meats for use in sausage has been placed on a systematic basis in the plant of the Slotkowski Sausage Co., Chicago, with savings in time and product. "Fishing" in the vats for loose pieces of meat has been eliminated and the job of removing the product from the cooker is done in less than five minutes, according to Leonard Slotkowski, general manager of the firm.

Equipment used for cooking snouts, lips, etc., consists of two stainless steel vats, 41x41x33 in. Each of the vats is equipped with a dial temperature



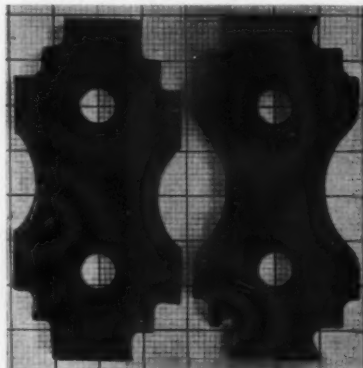
indicator. The product is placed in rectangular stainless steel boxes, which fit the vats closely and are about 9 in. deep. The boxes are perforated on the sides and bottom. Two V-shaped bails at the ends are welded to a cross bar with an eye in the center.

A ½-ton electric hoist runs on a track above the vats and is used to raise and lower the cook boxes which will hold from 300 to 500 lbs. of meat. In loading, the box is hoisted to the top of the cooking vat, minimizing the possibility of splashing hot water on the operator. Use of the boxes with their small perforations eliminates loss of meat in the cook water and "fishing" to find the product. Moreover, raising and lowering the meat by the electric hoist speeds the job and reduces the physical effort required of the worker.

The two cooking vats are located against tile walls. Such vats had previously been placed next to brick and cement walls but this proved unsatisfactory since the heat, steam and grease broke down the wall surface and made cleaning difficult. The tile has shown no effect from proximity to the cook tanks, officials of the company report.

## Chart Used to Check Hammer Mill Operation

The size and balance of hammers used in hammer mill operations for crushing condemned carcasses or cracklings may be important factors in the operation of the mill itself. The J. B.



Sedberry Co., Inc., Franklin, Tenn., has prepared an actual-size hammer chart for checking accurate size and balance for Jay Bee Mills.

The hammer on the right (see photo) is a standard Jay Bee hammer, while the left hammer is home made. If the hammer shows up on the chart to be out of contour with support rod holes and/or unevenly located in respect to hammer ends (as is the case with the left hammer) the mill may run out of balance.

This defect can cause excessive vibration which always leads to premature replacement of discs, bearings, pillow blocks and shafts. In addition to this expense owners will lose "down time" while replacements are made.

## Study Courses on Meat

A new home study course, Economics of the Meat Packing Industry, is being developed by the Institute of Meat Packing, University of Chicago. The course is expected to be available some-

time during the next year, the American Meat Institute announced.

Courses presently being offered include: Marketing of Livestock and Meat, Pork Operations, Beef Operations, By-Products of the Industry, Meat Packing Plant Superintendency, Sausage and Ready-to-Serve Meats, Meat Packing Science and Accounting for a Meat Packing Business. Since these courses were started 24 years ago, more than 10,000 persons have enrolled.

The Institute also announced that the text on "By-Products of the Meat Packing Industry" has been revised. The new book will be available for inspection at the annual meeting.

## Neuhoff Modernizes

(Continued from page 10.)

partments, management has concentrated on streamlining and directing product handling so as to bring about speedy and continuous forward movement toward the loading docks. As a part of this plan a special effort was made to bring together all related activities.

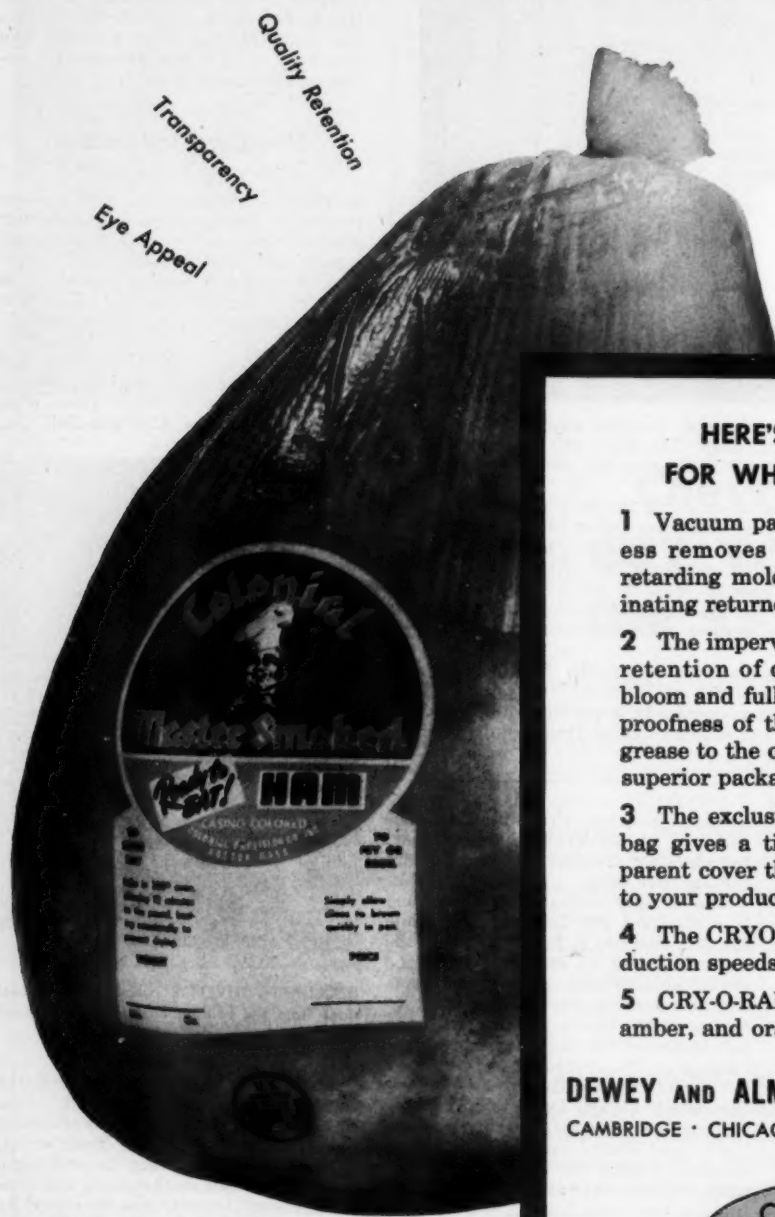
**EQUIPMENT CREDITS:** The rail system, hog dressing floor equipment, lard cookers and hydraulic press were obtained from The Allbright-Nell Co.,



**DECLINE CONVEYOR** which carries beef sides from the holding cooler on the second floor to the sales cooler on the first.

Chicago. Refrigeration equipment was furnished by Buildice Company, Inc., Chicago, and cooler doors by Jamison Cold Storage Door Co., Hagerstown, Md. Julian Engineering Co., Chicago, installed the new smokehouses and controls. Bacon derinder was furnished by Townsend Engineering Co., Des Moines, and the mechanical screw press by V. D. Anderson Co., Cleveland. Sparkler Manufacturing Co., Mundelein, Ill., made the lard filter and the Votator was furnished by Votator division, The Girdler Corp., Louisville.

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● We welcome an opportunity to show you what the CRYOVAC process can do for you right in your own plant. Write for details.

## HERE'S WHAT YOU GET FOR WHOLE OR HALF HAMS

- 1 Vacuum packing by the CRYOVAC process removes air from the package, thus retarding mold growth and rancidity—eliminating returned goods due to these causes.
- 2 The impervious CRY-O-RAP\* film insures retention of quality, color, smoke aroma, bloom and full packaged weight. The grease-proofness of the film prevents migration of grease to the outside of the package giving a superior package that customers like.
- 3 The exclusive shrink of the CRY-O-RAP bag gives a tight-clinging, sparkling, transparent cover that adds eye and sales appeal to your product.
- 4 The CRYOVAC process permits high production speeds.
- 5 CRY-O-RAP bags are obtainable in clear, amber, and orange, — either plain or printed.

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PROTECTION

CRY-O-RAP Bags Made From a Special Dewey and Almy — Dow Saran.

## PERSONALITIES

## and Events

## OF THE WEEK

►Reliable Packing Co., Chicago, has begun construction of a new killing floor, John E. Thompson, president, has announced. It is expected to be ready to use sometime next spring. Capacity is 300 hogs an hour and it is being built in accordance with regulations for federally inspected plants, though Reliable at present is not under federal inspection. This is part of a general program by the company of moving toward federal inspection, Thompson said. H. C. Christensen, Chicago, is the architect.

►THE NATIONAL PROVISIONER last week carried a story about the 40-year career of James H. Boyle with Swift & Company. The headline of the story, however, erroneously indicated that he is retiring from the company. Instead, Boyle is continuing as head of the beef, lamb and veal department of Swift.

►The Taylor Provision Co. has announced the promotion of Frank O. Grief to the position of sales manager. Grief has been with the Taylor company for more than 17 years. He formerly was in charge of the New York and New Jersey territories.

►Walter C. Asman, long associated with the meat industry, reports that he has no connection whatsoever with the

corporation known as Asman, Inc., of Marysville, Ohio. The Marysville packing plant was recently purchased by Ralph Foldenauer from Leo T. Wagenbrenner of Columbus, Ohio. Wagenbrenner early in August pleaded guilty to Ohio State Department of Agriculture charges that he sold horse meat mixed in wieners and bologna. Asman in 1946 sold the business bearing his name, which included the packing plant and a retail market, to a corporation. He later repurchased the meat market and resold it to its present operator, his nephew, Clarence Asman.

►Ideal Packing Co., Cincinnati, has installed a new locker, shower and dressing room for male employees. The room has a concrete floor with several drains, tile walls, stainless steel doors and steel casement windows and skylights. Cost of the installation was about \$20,000.

►About 40 members attended the annual outing of the National Meat Canners Association on Friday and Saturday, September 8 and 9, at Nippersink Lodge, Genoa City, Wis.

►Appointment of Harry L. Davis as sales manager of the Armour Laboratories and of Edward J. Hennessy as sales promotion manager was announced this week by William T. Mathee, marketing director. Davis was formerly sales manager of Flint, Eaton & Co., pharmaceutical chemists. Hennessy is a former account executive of Calkins & Holden, Chicago, and has wide experience in the drug and pharmaceutical fields. He was previously technical

### Hurwitz Appointed Manager of Cudahy Kansas City Plant

Cudahy Packing Co. announced this week that A. P. Hurwitz has been appointed general manager of the Kansas City plant, effective September 11. Hurwitz was district manager at McKeesport, Pa. prior to his transfer to Kansas City. He joined the Cudahy forces 30 years ago at Des Moines, Ia. and later served at various branches in the Midwest, in the East and in the South. At one time he was manager of the Cudahy branch at Havana, Cuba.



A. P. HURWITZ

### Stark, Wetzel Transfer Three to Frankfort, Ind. Plant

Three Stark, Wetzel & Co., Inc., executives have been transferred to the company's recently purchased plant in Frankfort, Ind. Glenn B. Lacy, former assistant superintendent in Indianapolis, has been appointed general superintendent of the Frankfort plant. John M. Zeigler will be general manager and R. D. Eaton, office and credit manager.

consultant to Erwin Wasey & Co. Development of ACTH and other pharmaceuticals by the Armour Laboratories has made it necessary to obtain additional sales executive talent, Mathee said. S. P. Bradshaw, who is widely known in the drug field, continues as manager of the Armour Laboratories bulk sales department.

►John Morrell & Co., and the bargaining representatives of Locals 1 and 174, UPWA-CIO, representing the company's employees at Ottumwa, Ia. and Topeka, Kans., reached an agreement last weekend on a new two-year contract. It provides for an 11c per hour wage increase for all hourly-paid and piece-work employees, retroactive to August 11, and in general follows the pattern of the agreements reached by other packing companies with both CIO and AFL unions. It can be opened on the question of wages only on February 11, 1951, and February 11, 1952, and can be opened on wages and some other matters on August 11, 1951.

►Bryan Brothers Packing Co. West Point Miss., is now turning out meat



A SAFETY CENTER, a feature of the American Meat Institute's forty-fifth annual meeting, will include a number of innovations of interest to packers. The Institute's safety committee pictured here is revising the Institute's Safety Code.



products under federal inspection, the first such plant in the state. Its products are sold under the tradename "Prairie Belt."

►Charles J. Kramer, formerly a department head of the Tobin Packing Co., Albany Division, Albany, N. Y., and Mrs. Kramer celebrated their sixtieth wedding anniversary recently at their home in Albany. They were made members of a golden wedding club conducted by an Albany newspaper.

►E. Y. Lingle of Seitz Packing Co., St. Joseph, Mo., was one of the speakers before the Corn Belt Live Stock Feeders Conference held in St. Joseph recently.

►R. R. Laidley, secretary-treasurer of Mickelberry's Food Products Co., Chicago, has been elected executive vice president by the board of directors and holds that office in addition to his duties as secretary. Earlier this year Laidley was elected a director of the company.

Arthur Korngiebel, formerly comptroller, has been elected treasurer, and also continues to perform the duties of comptroller.

►Reliable Packing Co., Chicago, has signed a contract with the CIO union granting an 11c wage increase. It is a two-year contract expiring August 11, 1952, with the same reopening dates, on the question of wages only, as the Armour contract.

►Murray Adair, formerly in the packaging business, has joined the Bee Products Co., Chicago, as a partner to Jack E. Breadman. The firm is serving meat packers with packinghouse supplies. In addition, Bee Products Co. will manufacture polyethylene barrel liners, turkey and poultry bags and a complete line of Kraft waterproof paper and bags.

►Charles E. Dorrell, president and general manager of Russell Harrington

Cutlery Co., Southbridge, Mass., died recently.

►E. K. McLean, a member of the export department of Canada Packers Limited, Toronto, died recently. He was struck by lightning while playing golf and did not regain consciousness. McLean had spent ten years in various departments of the meat company's head office at Toronto as well as at the Windsor branch and in the Hamilton sales office learning the fundamentals of the business. In 1944 he joined the export department and had concentrated on the British West Indies and recently on the United States business. He was a nephew of J. S. McLean, president of the company. His father, W. E. McLean, now retired, was with the Harris Abattoir and later Canada Packers for nearly 50 years, much of that time as manager of the Montreal branches.

►Fred C. Smalstig, a veteran sausage

## ARMOUR TAKES EASTERN GROUP ON FIFTH MEAT INDUSTRY TOUR



United Air Lines photo

Boarding their plane at Chicago for the recent livestock and meat industry tour of Armour and Company are newsmen, business, educational and governmental representatives who are visiting seven western states on their 10-day air trip. Shown (from left) are Joseph A. Elliott of *Progressive Farmer*; M. Whalley Taylor, deputy agricultural attache, British Embassy; Prof. Robert L. Nasson, Harvard University graduate school of business administration; Col. E. N. Wentworth of Armour; William H. Nicholas, National Geographic Society; Frank Cole, United Air Lines; George R. Phillips, U. S. Department of Agriculture; Dr. Austin L. Rand, Chicago Natural History Museum; Prof. Stanley K. Seaver, department of agricultural economics, University of Connecticut; Kent Leavitt, Fraleigh Hill Farm, Millbrook, N. Y.; Gregory MacGregor, *New York Times*; Robert Mooney, *Indianapolis News*; A. William Smith, Conservation Foundation, New York; Anthony Mascirrelli, commissioner, Department of Markets, New York; Dr. Roy R. Green, National Association of Manufacturers; George V. Gaines, Citizens & Southern National Bank, Atlanta, and J. F. Merrifield, *Detroit News*.

The group, which was selected as a representative cross

section of eastern consumer and general public interests, will be given a broad picture of the industry through the tour and will be shown the need for expansion in livestock.

Prior to their departure on September 12, the tour guests were entertained at a dinner in Chicago attended by a number of persons from different segments of the livestock and meat field.

They heard Dr. T. W. Schultz, head of the department of economics, University of Chicago, discuss the world food situation. He asserted that the overall picture is encouraging with better crops in many lands this year than in 1950 and with meat animal numbers rising. Dr. Schultz said that international instability, with recurring stresses and strains, must be expected for a number of years. He emphasized that the United States can keep its economy unimpaired for an indefinite period if it rejects price and other controls which would throttle enterprise but does limit inflation through taxation and other government fiscal and monetary policies. He noted that while there is a good chance that government spending and revenue will be brought into better balance, there is grave danger in a continued "easy money" policy.



and bologna maker of Pittsburgh, Pa., has retired, following amputation of his leg, and his son, who formerly did all livestock buying, is operating the plant. Smalstig spent 28 years in the industry. Several improvements have been made recently at the plant. The company has replaced the ammonia coils in the coolers with blow fans and put sterilizing lamps in the coolers.

►James W. Gadwood, who has more than 30 years experience in the meat business, has joined Farha Bros. Super Markets, Wichita, Kans., as meat merchandiser. He will supervise all buying and selling of meat for the company.

►An English slaughterhouse foreman, Albert Higham, recently made a one-day tour of the National Stock Yards, E. St. Louis, Ill., which included a tour of the Swift & Company plant there.

►One hundred forty-four 4-H members of Monroe County, Indiana, and their leaders recently took a trip through Kingan & Co., Indianapolis.

►Frank B. Rogers, 61, engineer at the Kansas City plant of Swift & Company, died suddenly while working at the plant. He had been with the company for 30 years.

►Permission to sell meat in Galveston, Tex. has been granted by the health department to the City Customs Slaughterers, Inc., Houston. W. W. Clarkson, assistant city health director, said that this is the first Houston slaughterhouse to be granted such a permit since Houston meat was banned early this year, although permits had been issued to other meat processors in that city. No action has been taken in Houston toward lifting a ban in that city on meat shipments from Galveston.

►Business men and industry management of Frankfort, Ind., were recently invited to meet with the meat packing officials and personnel of the S-W Packing Co. there. Preceding the dinner and evening's entertainment at the plant, the Frankfort high school band led a parade of S-W cars and trucking equipment and Stark & Wetzel trucks from Indianapolis to the city building where Erwin K. Wetzel, president; Frank Stark, vice president and treasurer, and George Stark, vice president, presented S-W hams to the city officials. A public inspection of the plant is being planned for later this year. The purchase of the former Milner Provision Co. in Frankfort by Stark, Wetzel & Co., Indianapolis, and the forming of the S-W Packing Co. was announced in August.

►A. H. Horman said recently that he is adding a sausage manufacturing kitchen to his plant at Marshall, Mo. The addition, 42 by 32 ft., will also contain smokehouses, cookers and other equipment for processing frankfurters and luncheon meats.

►Some 10,000 Future Farmers of America and 4-H Club members are expected in Kansas City in mid-October for the national convention of the FFA and the American Royal Live Stock and Horse Show. Delegates from the 48 states and Hawaii and Puerto Rico will

attend the FFA convention, held from October 9 to October 12. The 1950 Star Farmer of America, the outstanding member of the entire FFA group, and four regional star farmers will be named. Highlighting the gathering of the FFA are industrial tours of the city and a select panel of speakers. Keynote address is to be delivered by Charles F. Brannan, Secretary of Agriculture. Other personalities to attend include Dr. Howard McGrath, U. S. Commissioner of Education; Ambassador Henrik Kauffmann of Denmark; Albert S. Goss, master of the National Grange, and R. W. Gregory, U. S. assistant commander of vocational education. The National FFA livestock and meat judging contests will be held in the Royal Building, Friday, October 13. Saturday, October 14, the American Royal association and local Chamber of Commerce will entertain the FFA judging teams and the famed 110-piece national FFA band at a banquet. Judging of the FFA and 4-H livestock entries will occupy the first day of the Royal, October 14. ►Smoked Pork Roll has changed its business name to Trenton Pork Roll, Inc. It is located at 4051 N. Fifth st., Philadelphia.

## FLASHES ON SUPPLIERS

**THE DIVERSEY CORPORATION:** R. Peacock, manager of dairy industry sales for this Chicago corporation since 1948, has been named sales manager of General Reduction Co., a Diversey subsidiary, by Chairman H. W. Kochs of the parent firm. Close to 50 years old, General Reduction Co. mines, processes and markets decolorizing and deodorizing clays for use in the processing of animal and vegetable oils.



KARL REIN

**WM. J. STANGE CO.:** Bruce L. Durling, son of Bill Durling, president and general manager of this Chicago firm, has been appointed coordinator of sales and research. Young Durling joined Stange in 1940 and has represented the company in a sales capacity for the past four years on the West Coast. Announcement of his appointment was made by Aladar Fonyo, vice president and director of research.

**SELLERS INJECTOR CORPORATION:** The William H. Haines Co., old line Philadelphia manufacturer of steam traps, was acquired recently by Sellers Injector, also of Philadelphia.

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# Inspected Meat Output in Holiday Week Drops 11% From Week Before

MEAT production under federal inspection during the week ended September 9 totaled 262,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of all species dropped below the previous week as a result of the Labor Day holiday. Total production was down 11 per cent from

lbs., compared with 150,000,000 for the preceding week and 130,000,000 in the week a year earlier.

Calf slaughter was 103,000 head, compared with 111,000 for the preceding week and 112,000 in the period last year. Output of inspected veal in the three weeks under comparison was 13,-

production was 25,300,000 lbs., compared with 29,700,000 a week earlier and 25,000,000 in the same week last year.

Sheep and lamb slaughter was 227,000 head, compared with 244,000 head for the preceding week and 259,000 in the same period last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,000,000, 10,700,000 and 11,100,000 lbs., respectively.

## MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports during July is shown in table below:

	July 1950 Rhs.	July 1949 lbs.
<b>EXPORTS (domestic)</b>		
Beef and veal—		
Fresh or frozen .....	115,276	400,833
Pickled or cured .....	529,638	844,314
Pork—		
Fresh or frozen .....	314,155	3,338,379
Hams and shoulders, cured .....	686,910	477,105
Bacon .....	1,973,555	423,095
Other pork, pickled or salted .....	1,269,356	1,211,860
Mutton and lamb .....	18,485	55,669
Sausage, including canned and sausage ingredients .....	164,695	599,353
Canned meats—		
Beef .....	933,100	236,660
Pork .....	237,186	651,853
Other canned meats <sup>1</sup> .....	962,871	499,620
Other meats, fresh, frozen or cured—Kidneys, livers, and other meats, n.e.s. .....	290,356	49,554
Lard, including neutral .....	33,455,786	52,292,573
Lard oil .....		33,160
Tallow, edible .....	248,311	2,649,041
Tallow, inedible .....	47,928,264	22,090,574
Grease, stearin .....		185,060
Inedible animal oils, n.e.s. .....	24,490	1,035
Inedible animal greases and fats, n.e.s. .....	2,758,099	4,414,971
<b>IMPORTS—</b>		
Beef, chilled or frozen .....	7,935,635	4,048,646
Veal, chilled or frozen .....	1,762,642	488,144
Beef and veal, pickled or cured .....	235,585	127,027
Pork, fresh or chilled, and frozen .....	628,442	17,111
Hams, shoulders and bacon .....	2,401,385	117,947
Pork, other pickled or salted .....	53,997	9,219
Mutton and lamb .....	7,838	2,978
Canned beef <sup>2</sup> .....	12,964,389	11,523,772
Tallow, edible .....	300	
Tallow, inedible .....		118,860

<sup>1</sup>Includes many items which consist of varying amounts of meat.

<sup>2</sup>Canned beef from Mexico not included in these statistics.

## Fresh Meat Ration in Great Britain Increased

The British Ministry of Food increased the fresh meat ration on August 27, 1950, from 18.7c to 21c per person per week, according to the Office of Foreign Agricultural Relations of the USDA. Concurrently with this change, the issue of 4.7c worth of canned corned meat per week ceased, reducing the total meat ration by 2.3c. The increase in fresh meat is attributed to the seasonal increase in supplies made possible by an increase in domestic production, particularly during the next three months. Stocks of canned corned beef will be conserved for meeting meat requirements next spring when carcass meat supplies are at the lowest level.

## CHICAGO PROV. SHIPMENTS

	Week Sept. 9	Previous week	Cor. wk. 1949
Cured meats, pounds .....	27,103,000	19,787,000	24,100,000
Fresh meats, pounds .....	23,183,000	20,908,000	37,656,000
Lard, pounds .....	4,658,000	6,516,000	6,040,000

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended September 2, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Sept. 9, 1950 .....	254	132.6	103	13.7	762	105.2	227	10.0	261.5
Sept. 2, 1950 .....	281	149.8	111	14.7	849	119.7	244	10.7	294.9
Sept. 10, 1949 .....	250	129.7	112	14.7	767	105.9	259	11.1	261.4

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.
Sept. 2, 1950 .....	963	522	242	133	244	138	95	44	13.6
Aug. 26, 1950 .....	971	533	239	132	251	141	94	44	14.0
Sept. 10, 1949 .....	962	519	242	131	241	138	92	43	13.5

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

295,000,000 lbs. in the preceding week, but was about the same as the 261,000,000 lbs. recorded for the same week last year.

Cattle slaughter, totaling 254,000 head, was 10 per cent below 281,000 reported for the preceding week, but was slightly above the 250,000 kill of the corresponding week in 1949. Beef production was estimated at 133,000,000

700,000, 14,700,000 and 14,700,000 lbs., respectively.

Hog slaughter of 762,000 head was 10 per cent below 849,000 reported for the preceding week and was slightly below the 767,000 kill of the same week a year ago. Production of pork was estimated at 105,000,000 lbs., compared with 120,000,000 for the previous week and 106,000,000 in the week last year. Lard

## POORER MARGINS DISCLOSED FROM HOG CUTTING TEST

(Chicago costs and credits, first three days of week.)

The pork value reductions overran the lower hog costs and poorer cutting margins resulted. All margins were approximately 15 points less favorable than a week earlier. The lightweight hog margin declined from plus 84c to plus 62c. The heavier hogs again cut minus.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	per cwt. fln.	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	per cwt. fln.	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	per cwt. fln.
Skinned hams .....	12.5	44.4	\$ 5.55	\$ 8.04	12.5	44.6	\$ 5.58	\$ 7.59	12.9	45.7	\$ 5.59	\$ 8.28		
Picnics .....	5.6	34.5	1.93	2.70	5.4	35.2	1.79	2.56	5.3	33.2	1.76	2.47		
Boston butts .....	4.2	44.5	1.87	2.71	4.1	44.0	1.80	2.55	4.1	43.3	1.78	2.48		
Loins (blade in) .....	10.1	52.5	5.30	7.67	9.8	51.0	5.00	7.09	9.7	47.5	4.61	6.83		
Lean cuts .....			\$14.65	\$21.21			\$14.17	\$20.09			\$14.04	\$20.61		
Bellies, S. P. .....	11.0	37.2	4.09	5.91	9.5	37.0	3.52	5.00	3.9	32.8	1.27	1.80		
Bellies, D. S. .....					2.1	24.8	.52	.74	8.5	24.8	2.10	2.98		
Fat backs .....					3.2	12.0	.38	.54	4.6	12.3	.56	.79		
Plates and jowls .....	2.9	17.3	.50	.73	3.0	17.3	.52	.73	3.4	17.3	.58	.84		
Raw leaf .....	2.2	13.8	.30	.44	2.2	13.8	.30	.42	2.2	13.8	.30	.43		
P. S. lard, rend. wt. 13.7 .....	14.7		2.01	2.94	12.2	14.7	1.70	2.53	10.1	14.7	1.48	2.13		
Fat cuts & lard .....			\$ 6.90	\$10.02			\$ 7.03	\$ 9.96			\$ 6.29	\$ 8.97		
Sparrs .....	1.6	38.5	.63	.89	1.6	38.1	.46	.63	1.6	38.8	.30	.47		
Regular trimmings .....	3.2	32.5	1.03	1.52	2.9	32.5	.95	1.37	2.8	32.5	.91	1.33		
Feet, tails, etc. .....	2.0	11.0	.22	.32	2.0	11.0	.22	.31	2.0	11.0	.22	.31		
Offal & misc. .....			1.00	1.45			1.00	1.42			1.00	1.42		
Total yield & value 69.0 .....			\$24.43	\$35.41	70.5		\$23.83	\$33.80	71.0		\$22.76	\$32.05		
Cost of hogs .....			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield		
Condensation loss .....			\$22.67	\$34.51			\$23.54	\$34.84			\$23.29	\$34.11		
Handling and overhead .....			1.03	1.51			.90	1.31			.81	1.25		
TOTAL COST PER CWT. .....			\$23.81	\$35.41			\$24.56	\$35.80			\$24.22	\$35.05		
TOTAL VALUE .....			\$24.43	\$35.41			\$23.83	\$33.80			\$22.76	\$32.05		
Cutting margin .....			+\$ .62	+\$ .90			—\$.73	—\$.104			—\$.146	—\$.206		
Margin last week .....			+.54	+ 1.22			—\$.58	—\$.83			—1.38	—1.95		

## August 31 Storage Stocks Were Below Average But Above Year Ago Holdings

**C**OLD storage stocks of most meat items increased during August, and end-of-the-month stocks were also generally higher than a year earlier, the U. S. Department of Agriculture reports. However, most items, except pork and canned meats, were held in

these losses. The total of 299,378,000 lbs. of pork held on August 31 was larger than the amounts reported on any of the three previous dates.

August 31 beef stocks totaled 71,991,000 lbs., which compares favorably with the 60,503,000 lbs. held a month earlier

stocks remained below those of a year earlier and the five-year average, however.

Holdings of veal, canned meats and sausage products were all larger than a month earlier, while edible offal items were used out of storage during the month of August.

The 72,407,000 lbs. of lard in storage on August 31 was larger than a year earlier but 32,353,000 lbs. smaller than July 31 stocks and also below the 1945-49 average. Although rendered pork fat holdings were below average, they were greater than those of a month earlier and a year earlier.

### U. S. COLD STORAGE STOCKS ON AUGUST 31

	Aug. 31 1950 pounds	Sept. 1 1949 pounds	July 31 1950 pounds	Sept. 1 5-yr. av. 1945-49 pounds
Beef, frozen	61,562,000	57,489,000	52,411,000	105,671,000
Beef, in cure, cured & smoked	10,429,000	7,594,000	8,092,000	7,960,000
Total beef	71,991,000	65,083,000	60,503,000	113,631,000
Pork, frozen	119,550,000	106,531,000	89,565,000	118,616,000
Pork, dry salt in cure, cured	44,509,000	42,442,000	48,768,000	38,559,000
Pork, all other in cure, cured & smoked	134,919,000	134,205,000	156,071,000	115,090,000
Total pork	299,378,000	283,178,000	294,402,000	272,235,000
Lamb and mutton	6,113,000	6,889,000	6,079,000	9,521,000
Veal	6,971,000	6,970,000	5,948,000	7,896,000
All edible offal, frozen and cured <sup>2</sup>	40,141,000	54,958,000	41,228,000	44,868,000
Canned meats and meat products	26,816,000	22,418,000	23,923,000	21,846,000
Sausage room products	11,012,000	11,892,000	10,970,000	16,210,000
Lard <sup>3</sup>	72,407,000	86,743,000	104,700,000	93,302,000
Rendered pork fat <sup>3</sup>	2,171,000	2,076,000	1,853,000	2,316,000

NOTE: These holdings include stocks in both cold storage warehouse and meat packinghouse plants. <sup>1</sup>Preliminary figures. <sup>2</sup>Trimming formerly included with offal now included with appropriate type of meat. <sup>3</sup>Not included in above figures are the following government-held stocks in cold storage outside of processors' hands as of August 31: Lard and rendered pork fat, 127,000 lbs.

smaller quantity than the average holdings for September 1 during the 1945-49 period.

Although dry salt and cured pork stocks declined during August, the increase in inventories of frozen pork was sufficient to more than make up for

and the 65,083,000 lbs. reported a year earlier. The average amount of 113,631,000 lbs. was considerably higher than the current figure, however.

Lamb and mutton holdings increased slightly during August, moving from 6,079,000 lbs. to 6,113,000 lbs. These

### DANISH CATTLE NUMBERS

Danish cattle and hog numbers on July 15, 1950, showed an increase over the preceding year, according to preliminary returns received by the Office of Foreign Agricultural Relations of the USDA. Cattle numbers reached 3,044,000 head, a 3 per cent increase over 2,949,000 head in July 1949. Numbers, however, are still more than 8 per cent below prewar. Hog numbers totaled 3,208,000 head, an increase of 19 per cent over the previous year's total of 2,690,000 and about 1 per cent above 1939. Bred sows are reported to have increased 11 per cent over last year and are now 7 per cent above prewar.

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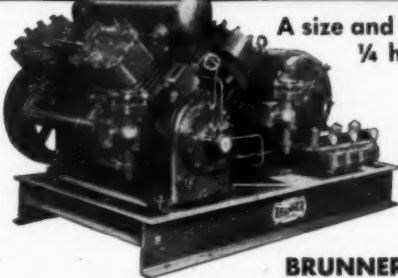
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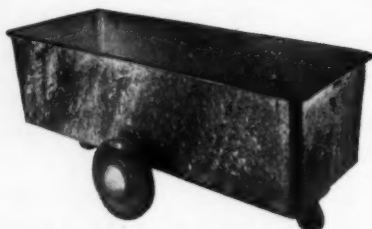
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## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.C.I. prices)

Native steers—	Sept. 13, 1950	
Choice, 500/800	per lb.	48 1/4
Good, 500/700		48
Good, 700/900		47
Commercial 500/700		46 1/4
Commercial cows, 500/800		38 1/4 @ 40 1/4
Can. & Cut. cows,		
north., 350/up		37 1/4
Bologna bulls, 600/up		41

#### STEER BEEF CUTS

500/800 lb. Carcasses  
(L.C.I. prices)

Choice:		
Hinds & ribs	55	@61
Hindquarters	54	@56
Rounds	51	@54
Loins, trimmed	78	@80
Loins & ribs (sets)	72	@74
Forequarters	43	@45
Becks	46	@48
Chucks, square cut	47	@50
Ribs	60	@62
Briskets	41	@43
Navels	26	@29
Good:		
Hinds & ribs	54	@58
Hindquarters	52	@55
Rounds	51	@54
Loins, trimmed	71	@74
Loins & ribs (sets)	65	@68
Forequarters	43	@44
Chucks, square cut	47	@50
Ribs	53	@56
Briskets	41	@43
Navels	26	@29
Plates	29	@30
Hind shanks	23	@25
Fore shanks	30	@33
Bull tenderloins, 5/up	1.05	
Cow tenderloins, 5/up	1.05	

#### BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 3/up,		
fresh or frozen	31	@36
Tongues, No. 2, 3/up,		
fresh or frozen	24	@29
Brains	7	@7 1/4
Hearts	35	@35 1/4
Livers, selected	57	@59
Livers, regular	41	
Tripe, scalded	14	@14 1/4
Tripe, cooked	18 1/2	@19
Kidneys	12	@13
Lips, scalded	21	@23
Lips, unscalded	18	
Lungs	10 1/4	
Melts	10 1/4	
Udders	7 1/2 @ 8 1/2	

#### BEEF HAM SETS

(L.C.I. prices)

Knuckles, 8 lbs. up,		
bone in	55	@55 1/4
Insides, 12 lbs. up	55	@55 1/4
Outsides, 8 lbs. up	54	

#### FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	40	@42
Veal breads, under 6 oz.	74	@76
6 to 12 oz.	76	@78
12 oz. up	85	@87
Calf tongues	23	@25
Lamb fries	82	@84
Ox tails, under 1/2 lb.	14 1/4	
Over 1/2 lb.	16	

### WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	56	@58
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	57	@60 1/4
Hams, skinned, 16/18 lbs.,		
wrapped	56	@58
Hams, skinned, 16/18 lbs.,		
ready-to-eat, wrapped	57	@60 1/4
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,		
wrapped	52	@54
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,		
wrapped	48	@50
Bacon, No. 1 sliced, 1-lb.,		
open-faced layers	56	@59 1/4

### CALF & VEAL—HIDE OFF

(L.C.I. prices)

Choice, 80/150	49	@52
Choice, under 200 lbs.		
Good, 80/150	47	@51
Good, under 200 lbs.	43	@46
Commercial, 80/150	43	@45
Commercial, under 200 lbs.	42	@45
Utility, all weights	39	@44

### CARCASS SPRING LAMBS

(L.C.I. prices)

Choice, 40/50	54	@55
Good, 40/50	53	@54
Commercial, all weights	49	@52

### CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	29	@30
Commercial, 70/down	28	@29
Utility, 70/down	27	@28

### FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	44	@44 1/4
Pork loins, regular		
under 12 lbs.	54	@54 1/4
Pork loins, boneless	60	@61
Shoulders, skinned, bone in,		
under 16 lbs.	40	
Picnics, 4/6 lbs.	35	
Picnics, 6/8 lbs.	33 1/4	
Boston butts, 4/8	46	@46 1/4
Boneless butts, 2/4	51	@51 1/4
Tenderloins	82	@83
Neck bones	15	@15 1/4
Livers	24 1/4	@24 1/4
Kidneys	18	
Brains, 10 lb. pairs	19	@19 1/4
Ears	7 1/2 @ 8	
Snouts, lean in	14 1/4 @ 15	
Feet, front	7	@7 1/4

### SAUSAGE MATERIALS— FRESH

(L.C.I. prices)

Pork trim., reg.	33 1/4	@34
Pork trim., guar. 50% lean	34	@34 1/4
Pork trim., spec.		
85% lean	51	@52
Pork trim., ex. 90% lean	51 1/4	@52 1/4
Pork cheek meat, trmd.	41 1/4	@42 1/4
Pork tongues, c.t., bone in	28	@29
Bull meat, boneless	51	@52
Bon's cow meat, f.c., C.C.	49 1/4	
Cow chucks, boneless	50 1/4	@51
Beef trimmings, 85-90%	46	@46 1/4
Beef head meat		
Beef cheek meat, trmd.	41	
Shank meat	52	
Veal trimmings, bon's	50	@50 1/4

### SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufac-

turers of sausage.)		
Beef casings:		
Domestic rounds, 1 1/2 to		
1 1/2 in., 150 pack	55	@70
Domestic rounds, over 1 1/2		
in., 140 pack	95	@ 1.10
Export rounds, wide, over		
1 1/2 in.	150	@1.50 @ 1.60
Export rounds, medium,		
1 1/2 to 1 1/2 in.	1.00	@1.05
Export rounds, narrow,		
1 in. under	1.00	@1.25
No. 1 weasands, 24 in. up to	14	@14
No. 1 weasands, 22 in. up to	8	@8
No. 2 weasands	5	@ 7 1/4
Middles, sewing, 1 1/2 in.	1.00	@1.20
Middles, select, wide,		
2 1/2 in.	1.40	@1.60
Middles, select, extra,		
2 1/2 in.	1.80	@2.00
Middles, select, extra,		
2 1/2 in. & up	2.30	@2.70
Beef bungs, export No. 1	38	@40
Beef bungs, domestic	25	@28
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	23	@25
10-12 in. wide, flat	14	@17
8-10 in. wide, flat	5	@ 7

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	96	@99
Thuringer	59	@60
Farmer	83	@86
Holsteiner	83	@86
B. C. Salami	91	@92
B. C. Salami, new con.	56	@59
Genoa style salami, ch.	93	@96
Pepperoni	82	@86
Mortadella, new condition	62	
Italian style hams	79	@84
Cappicola (cooked)	79	@82



## DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings..52 1/2	@57
Pork sausage, bulk .....	49
Frankfurters, sheep casings..55	@58 1/2
Frankfurters, hog casings..56 1/2	@59
Frankfurters, skinless .....	@52 1/2
Bologna .....	@51
Bologna, artificial casing..49	
Smoked liver, hog bungs..49	@51
New Eng. lunch, specialty..65	@68
Mixed luncheon spec., ch..58	@60
Tongue and blood .....	@48
Blood sausage .....	33
Souse .....	33
Polish sausage, fresh .....	@42
Polish sausage, smoked..56	@57

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ...	30	34
Resifted .....	32	36
Chill powder .....	37	37
Chill pepper .....	36@39	
Cloves, Zanzibar .....	41	43
Ginger, Jam., unbl	78	84
Ginger, African .....	65	67
Cashew .....		
Mace, fcy. Banda .....		
East Indies .....	1.95	
West Indies .....	1.85	
Mustard, flour, fcy. ....	30	
No. 1 .....	26	
West India .....		
Nutmeg .....	65	
Paprika, Spanish..	48@64	
Pepper, Cayenne .....	62	
Red. No. 1 .....	62	
Pepper, Packers .....	2.75	4.20
Pepper, white .....	3.60	3.76
Malabar .....	2.35	2.70
Black Lampong .....	2.35	2.70

## SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed .....	24	29
Cominos seed .....	26	32
Mustard sd., fcy.....	21	
Yel. American .....	19	
Marjoram, Chilean .....	27	32
Oregano .....	30	44
Coriander, Morocco .....	61	67
Natural No. 1.....		
Marjoram, French .....	1.46	1.58
Sage Delmonico .....		
No. 1 .....		

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago..9.30	
Saltpetre, s. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals .....	14.40
Medium crystals .....	18.40
Pure rfd., gran. nitrate of soda, 5.25	
Pure rfd., powdered nitrate of soda, unquated .....	
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated .....	Per ton \$21.40
Medium .....	27.80
Rock, bulk, 40 ton cars, Detroit .....	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans .....	6.25
Refined standard cane gran., basis .....	8.25
Refined standard beet gran., basis .....	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% .....	8.45
Dextrose, per cwt. in paper bags, Chicago.....	7.40

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 12	San Francisco September 12	No. Portland September 12
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
500-600 lbs. ....	\$48.00@49.00	\$49.00@50.00	\$51.00@53.00
600-700 lbs. ....	47.00@48.00	48.00@49.00	50.00@51.00
Commercial:			
350-600 lbs. ....	45.00@47.00	47.00@48.00	49.00@50.00
Utility:			
350-600 lbs. ....	41.00@43.00	43.00@45.00	45.00@46.00
<b>COW:</b>			
Commercial, all wts. ....	40.00@41.00	42.00@44.00	40.00@42.00
Cutter, all wts. ....	38.00@39.00	36.00@39.00	37.00@38.00
<b>FRESH CALF: (Skin-Off)</b>			
Good:			
200 lbs. down .....	50.00@52.00	48.00@49.00	46.00@48.00
Commercial:			
200 lbs. down .....	46.00@48.00	42.00@44.00	41.00@42.00
<b>SPRING LAMB (Carcass):</b>			
Choice:			
40-50 lbs. ....	52.00@53.00	51.00@53.00	49.00@50.00
50-60 lbs. ....	51.00@52.00	50.00@51.00	48.00@49.00
Good:			
40-50 lbs. ....	51.00@52.00	51.00@53.00	49.00@50.00
50-60 lbs. ....	50.00@51.00	50.00@51.00	48.00@49.00
Commercial, all wts. ....	48.00@50.00	46.00@49.00	43.00@46.00
Utility, all wts. ....		46.00@46.00	40.00@41.00
<b>MUTTON (EWE):</b>			
Good, 70 lbs. dn. ....	30.00@33.00	30.00@32.00	26.00@28.00
Commercial, 70 lbs. dn. ....	30.00@33.00	27.00@30.00	24.00@25.00
<b>FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)</b>			
80-120 lbs. ....	39.00@41.00	39.00@40.00	35.00@37.00
120-160 lbs. ....		37.00@39.00	
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs. ....	60.00@64.00	64.00@66.00	60.00@62.00
10-12 lbs. ....	60.00@64.00	62.00@64.00	60.00@62.00
12-16 lbs. ....	59.00@61.00	62.00@64.00	56.00@57.00
<b>PICNICS:</b>			
4-8 lbs. ....		42.00@44.00	
<b>PORK CUTS NO. 1:</b>			
<b>HAM, skinned: (Smoked) (Smoked) (Smoked)</b>			
12-16 lbs. ....	57.00@62.00	60.00@62.00	61.00@62.00
16-20 lbs. ....	54.00@62.00	58.00@60.00	59.00@61.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs. ....	50.00@56.00	54.00@58.00	52.00@54.00
8-10 lbs. ....	49.00@53.00	52.00@54.00	48.00@52.00
10-12 lbs. ....	49.00@53.00		
<b>LARD, Refined:</b>			
Tierces .....	20.50@21.50		21.00@23.00
50 lbs. cartons & cans .....	18.50@20.00	21.00@22.00	
1 lb. cartons .....	19.00@20.50	22.00@23.00	21.50@23.50

## LEADING PACKERS USE

## AIR-O-CHEK

• The casing valve with the internal fulcrum lever

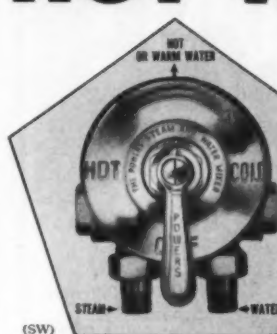
AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St., Chicago 91, Ill.

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

For a Small, Localized Supply of Warm or

# HOT WATER



## Use POWERS

### STEAM and WATER MIXERS

**ECONOMICAL**—Quickly pay back their cost. Thousands now in use. **EASY TO INSTALL.**

Requires steam and water pressures above 10 lbs. Steam is mixed directly with water.

**MANY USES**—Industrial processes; 180° F. sterilizing rinse water for dishwashers; washing oil drums, trucks, etc.

**TEMPERATURE RANGE**—Any temperature desired between that of incoming water and 200° F.

**HAS PRESSURE EQUALIZING VALVE**—which prevents delivery temperature changes caused by fluctuating pressures of steam or water.

**SMALL SIZE**—3/4" pipe size can be held in the palm of the hand, has 5" dial; 1/2" size has 7" diam. dial.

**CAPACITIES**—based on steam and water at 45 lbs. pressure each, water at 60° F., and delivery temperature of 160° F.: 3/4" size = 3 gals. per min.; 1/2" size = 8 gpm. Mixing steam with 140° F. water increases delivery about 75%. Often used as a small booster heater. **WRITE for Bulletin 358-S.**

## THE POWERS REGULATOR COMPANY

Greenview Avenue, Chicago 14, Illinois  
Established 1891 • Offices Over 50 Cities • See Your Phone Book

# SAUSAGE PAPRIKA

Many of your favorite recipes call for PAPRIKA. It gives the finished product a colorful, appetizing appearance.

There is nothing like PAPRIKA to add Sales Appeal to products made with pork. But, when you use PAPRIKA, make sure it is rich in color potency and high in quality.

Avoid disappointment by ordering your requirements from **KNICKERBOCKER MILLS**, importers and millers of quality spices for more than a century.

Also blenders of **PEPPEREX** and Millers of: **CORIANDER, SAGE, MACE, NUTMEG, CARDAMOM** and all other pure spices.

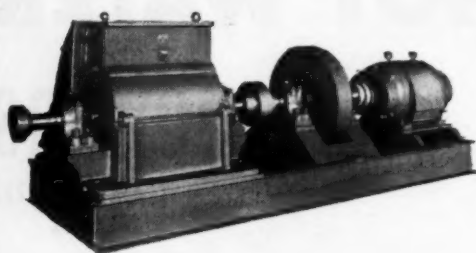


## KNICKERBOCKER MILLS CO.

Millers of pure spices since 1842

601 West 26th Street, New York 1, N. Y.

## M&M MEAT GRINDERS



For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes . . . one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

## MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

## KETTLES WITH "GUTS"!

Hamilton Kettles are built to A.S.M.E. Specifications . . . designed for strength . . . constructed to give you year-in, year-out trouble-free service. Hamilton's double-motion mixing is speedy and thorough. Polished stainless steel safeguards against product contamination . . . assures long life.



Mix-Cookers

• Send for your copy of the new Hamilton Catalog.



Jacket Kettles

## HAMILTON

COPPER & BRASS WORKS, INC.  
1105 LINCOLN AVE., HAMILTON 8, OHIO

• More than 80 years of boiler-making is back of every Kewanee. This Heavy Duty type has all the characteristics which make firebox boilers ideal for high pressure.

**10 to 304 H. P.**  
100, 125 and 150 lbs. W. P.  
for firing any fuel

Built of sturdy steel plate reinforced with extra stout stays and braces, they have that known strength which means long life. For more information write Dept. 96-B9.

**KEWANEE BOILER CORPORATION**  
KEWANEE, ILLINOIS  
A Division of American Rolling & Standard Steel Co.



## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F.O.B. CHICAGO OR		PICNICS	
CHICAGO BASIS		Fresh or F.F.A.	S.P.
THURSDAY, SEPTEMBER 14, 1950		4-6	33 1/2
		4-8 range	33 1/2
		6-8	32
		8-10	32
		10-12	32
		12-14	32
		8-up, No. 2's	32
		Inc.	32
REGULAR HAMS		BELLIES	
Fresh or Frozen		Fresh or Frozen	Cured
8-10	41 n	6-8	37 1/2
10-12	41 n	8-10	37 1/2
12-14	41 1/2 n	10-12	37 1/2
14-16	42 1/2 n	12-14	37
		14-16	34 1/2 @ 34 1/2
		16-18	31 1/2 @ 31 1/2
		18-20	30 1/2 @ 31
BOILING HAMS		OR. AMN. D.S. BELLIES	
Fresh or Frozen		BEL.	BELLIES
16-18	42 1/2 n	18-20	28 1/2
18-20	42 1/2 n	20-25	28 1/2
20-22	42 n	30-35	22 1/2
		35-40	22
		40-50	19 1/2
SKINNED HAMS		FAT BACKS	
Fresh or F.F.A.		Green or Frozen	Cured
10-12	43 1/2	6-8	12 1/2 n
12-14	44	8-10	13 n
14-16	45 @ 45 1/2	10-12	14
16-18	45 @ 45 1/2	12-14	14 1/2 @ 15 1/2
18-20	45 @ 45 1/2	14-16	14 1/2
20-22	44 1/2	16-18	15
22-24	44	18-20	15 1/2
24-26	44	20-25	15 1/2
26-28	40 @ 40 1/2		
28-30	39 1/2 @ 40		
Inc.			
OTHER D.S. MEATS		U. S. FAT IMPORTS	
Fresh or Frozen		Commodity	June 1950
Regular plates	17 n	Babassu kernels, lbs.	220,000
Clear plates	13 n	Babassu oil, lbs.	686,000
Square Jowls	23	Castor beans, lbs.	25,414,000
Jowl Butts	20 1/2 @ 21	Castor oil, lbs.	10,526,000
S. P. Jowls	20	Flaxseed, bu.	2,511,000
		Linseed oil, lbs.	1,000
		Copra, short tons	26,064
		Coconut oil, lbs.	9,724,000
		Olives oil, lbs.	111,090
		Edible, lbs.	8,606,000
		Inedible, lbs.	583,000
		Palm oil, lbs.	5,975,000
		Sesame seed, lbs.	1,981,000
		Tea seed oil, lbs.	20,000
		Tucuh kernels, lbs.	110,000
		Tung oil, lbs.	10,278,000
		edible, lbs.	3,000
		Rapeseed oil, denatured, lbs.	331,000
		Herring oil, lbs.	263,000

### LARD FUTURES PRICES

MONDAY, SEPTEMBER 11, 1950

Open	High	Low	Close
Sept. 15.30	15.40	15.10	15.10a
Oct. 15.25	15.32 1/2	15.00	15.05
Nov. 15.07 1/2	15.22 1/2	15.00	15.02 1/2 b
Dec. 15.55	15.65	15.27 1/2	15.32 1/2
Jan. 15.57 1/2	15.67 1/2	15.25	15.25
Mar. 15.75	15.75	15.55	15.55a

Sales: 8,560,000 lbs.  
Open interest at close Fri., Sept. 8th: Sept. 323, Oct. 469, Nov. 427, Dec. 644, Jan. 209 and Mar. 8 lots.

TUESDAY, SEPTEMBER 12, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
15.05	15.05	14.75	14.80	15.10a	14.77 1/2 a
15.00	15.00	14.70	14.77 1/2 a	14.75b	15.02 1/2
14.90	15.00	14.70	14.75b	15.02 1/2	15.02 1/2
15.25	15.30	15.00	15.05	15.27 1/2	15.27 1/2
15.40	15.40	15.27 1/2	15.27 1/2		

Sales: 6,760,000 lbs.  
Open interest at close Sat., Sept. 9th: Sept. 305, Oct. 478, Nov. 417, Dec. 645, Jan. 212, Mar. 10; at close Mon., Sept. 11th: Sept. 302, Oct. 483, Nov. 419, Dec. 646, Jan. 215 and Mar. 11 lots.

WEDNESDAY, SEPTEMBER 13, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.70	14.70	14.65	14.70b	14.70b	14.70b
14.75	14.75	14.60	14.72	14.62	14.62
14.80	14.80	14.60	14.62	15.00	15.05
15.00	15.05	14.87	15.02	15.02b	15.02b
15.20	15.25	15.10	15.10	15.25	15.25

Sales: 9,320,000 lbs.  
Open interest at close Tues., Sept. 12th: Sept. 276, Oct. 405, Nov. 419, Dec. 653, Jan. 236 and Mar. 13 lots.

THURSDAY, SEPTEMBER 14, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.90	15.00	14.80	15.00a	14.87 1/2 a	14.87 1/2 a
14.85	14.95	14.80	14.92 1/2	15.02 1/2	15.02 1/2
14.67 1/2	14.87 1/2	14.67 1/2	14.87 1/2 a	15.12 1/2	15.12 1/2
15.02 1/2	15.25	15.02 1/2	15.12 1/2	15.30b	15.30b
15.22 1/2	15.22 1/2	15.12 1/2	15.12 1/2		

Sales: 5,520,000 lbs.  
Open interest at close Wed., Sept. 13th: Sept. 271, Oct. 441, Nov. 405, Dec. 673, Jan. 235 and Mar. 14 lots.

FRIDAY, SEPTEMBER 15, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.95	14.95	14.80	14.85b	14.70b	14.70b
14.90	14.97 1/2	14.70	14.70b	14.70b	14.70b
14.95	14.97 1/2	14.60	14.70	14.77 1/2	14.77 1/2
15.15	15.15	14.75	14.77 1/2	14.82 1/2	14.82 1/2
14.97 1/2	14.97 1/2	14.82 1/2	14.82 1/2	15.07 1/2 a	15.07 1/2 a

Sales: About 10,000,000 lbs.  
Open interest at close Thurs., Sept. 14th: Sept. 256, Oct. 447, Nov. 402, Dec. 684, Jan. 234 and Mar. 14 lots.

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes, Neutral, tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening *N. & S.
\$19.00	19.25	20.00	20.00	20.25	20.25	24.75

\*Delivered.

### WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Sept. 9	15.12 1/2 n	15.00b
Sept. 11	15.12 1/2 n	14.75a
Sept. 12	14.87 1/2 n	14.50a
Sept. 13	14.87 1/2 n	14.75b
Sept. 14	15.12 1/2 n	15.00b
Sept. 15	15.00n	15.00n

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)

Sept. 13, 1950

per lb.

City

Choice, 800 lbs./down	49½	@50½
Good, 800 lbs./down	48	@50
Commercial		
800 lbs./down	44	@46½
Canner & cutter	39	@46
Bologna bulls	45½	@46

### BEEF CUTS

(L.C.I. prices)

Choice:		
Hinds & ribs	55	@62
Rounds, N. Y. flank off	54	@55
Hips, full	59	@63
Top sirloins	62	@65
Short loins, untrimmed	68	@72
Chucks, non-kosher	50	@52
Ribs, 30/40 lbs.	60	@65
Briskets	38	@39
Flanks	23	@24½
Good:		
Hinds & ribs	54	@60
Rounds, N. Y. flank off	53	@55
Hips, full	57	@60
Top sirloins	62	@64
Short loins, untrimmed	64	@68
Chucks, non-kosher	50	@51
Ribs, 30/40 lbs.	57	@62
Briskets	38	@39
Flanks	23	@24½

### FRESH PORK CUTS

(L.C.I. prices)

Western

Hams, regular, 14/down	42½	n
Hams, skinned, 14/down	45	
Picnics, 4/8 lbs.	35½	
Belilles, sq. cut, seedless		
8/12 lbs.	38	@39½
Boston butts, 4/8 lbs.	47	@48
Spareribs, 3/down	41	@42
Pork trim., regular	34	@35
Pork trim., ex. lean, 80% 51½	53	
City		
Hams, regular 14/down	51	@54
Hams, skinned, 14/down	51	@54
Shoulders, N. Y. 12/down	40	@42
Picnics, 4/8 lbs.	40	@42
Pork loins, 12/down	58	@60
Boston butts, 4/8 lbs.	51	@53
Spareribs, 3/down	48	@51
Pork trim., regular	32	@36

### FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under ½ lb.	16
Oxtails, over ½ lb.	35

## WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, SEPTEMBER 12, 1950

All quotation in dollars per cwt.

### BEEF:

#### STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	50.00-50.75
700-800 lbs.	49.00-50.00

#### Good:

350-500 lbs.	None
500-600 lbs.	48.50-49.50
600-700 lbs.	48.00-49.00
700-800 lbs.	47.50-48.50

#### Commercial:

350-600 lbs.	43.75-46.50
600-700 lbs.	43.75-46.50

#### Utility:

350-600 lbs.	None
--------------	------

### COW:

Commercial, all wts.	39.50-42.25
Utility, all wts.	40.00-41.50
Cutter, all wts.	None
Canner, all wts.	None

### VEAL—SKIN OFF:

Choice:	
80-110 lbs.	50.00-52.00
110-150 lbs.	50.00-52.00

#### Good:

50-80 lbs.	None
80-110 lbs.	48.00-50.00
110-150 lbs.	48.00-50.00

#### Commercial:

50-80 lbs.	None
80-110 lbs.	44.00-46.00
110-150 lbs.	45.00-47.00
Utility, all wts.	None

## DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lt. fat in	
100 to 136 lbs.	36 @36½
137 to 153 lbs.	36 @36½
154 to 171 lbs.	36 @36½
172 to 188 lbs.	30 @36½

### LAMBS

(L.C.I. prices)

Choice lambs	53 @61
Good lambs	52 @61
Legs, gd. & ch.	65 @68
Hindsaddles, gd. & ch.	66 @70
Loins, gd. & ch.	68 @75

### MUTTON

(L.C.I. prices)

Good, under 70 lbs.	28 @30
Comm., under 70 lbs.	26 @28
Utility, under 70 lbs.	22 @24

### VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	50 @52
Good carcass	48 @50
Commercial carcass	45 @48
Utility	

### BUTCHERS' FAT

(L.C.I. prices)

Shop fat	5 @5
Breast fat	6½ @6½
Edible suet	6½ @6½
Inedible suet	6½ @6½

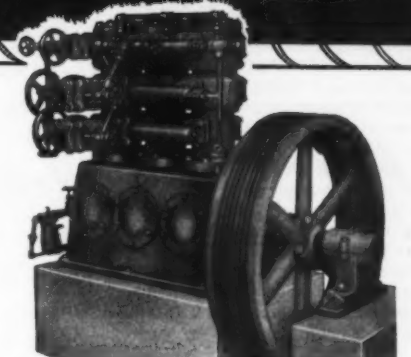
## CORN HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago during the week ended September 9 was 14.8, compared with 15.9 a week earlier and 16.4 during the corresponding week of 1949. The three ratios were based on No. 3 yellow corn selling for \$1.559, \$1.531 and \$1.330 per bu., respectively. Barrows and gilts sold for an average of \$23.12 per cwt. in the week ended September 9, for \$24.41 per cwt. during the previous week and for \$21.79 during the week of September 10, 1949.

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\*Letter on file.

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# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, September 14, 1950

The tallow and grease markets continued the upward trend and premiums were bid promptly early this week to prevent a slowing of the flow of desirable and wanted materials to export channels. Smaller soap interests, dealers and specialty houses also bid fractionally higher and the price structure again reverted to a three way proposition, depending upon direction.

Informed sources indicated early in the week that some producers of exportable materials were sold into the first half of November, and offerings for later shipment were meeting with resistance due to the uncertainties of the export position later in the year.

On Tuesday and Wednesday large soap interests purchased sizeable quantities of lard and rendered pork fat in substitute for choice white grease, which is short of the demand.

At midweek the market continued to move forward and undergrades advanced on dealer-specialty house demand. Offerings on top grades were very light with the market absorbing

them as fast as uncovered. Soapers were reported interested in additional quantities of lard as the available supply of greases was far short of requirements.

**TALLOW:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 14c; fancy, 13½c; choice, 13¼c; prime, 13c; special; 11½c; No. 1, 11c; No. 3, 10½c, and No. 2, 9½c.

**GREASES:** Thursday's quotations were: Choice white grease, 13¼c; A-white, 12c; B-white, 11c; yellow, 10½c; house, 10c; brown, 9½c, and brown (25 acid), 9c.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, September 14, 1950)

### Blood

	Unit
	Ammonia
*Unground, per unit of ammonia.....	\$9.25

### Digester Feed Tankage Materials

Wet rendered, unground, loose	\$10.50
Low test	\$10.00
Liquid stick tank car	4.50

### Packinhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$120.00@125.00
35% meat scraps, bulk	132.00
50% feeding tankage, with bone, bulk	140.00
60% digester tankage, bulk	125.00
80% blood meal, bagged	145.00@150.00
65% special steamed bone meal, bagged	80.00

### Fertilizer Materials

High grade tankage, ground	\$7.50
per unit ammonia	7.50
Hoof meal, per unit, ammonia	7.50

### Dry Rendered Tankage

	Per unit Protein
Cake	\$2.15
Expeller	* 2.15

### Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.50
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.	8.00

### Animal Hair

Winter coil dried, per ton	\$ 110.00
Summer coil dried, per ton	*70.00@ 75.00
Cattle switches, per piece	5¼@6
Winter processed, gray, lb.	13¼@14
Summer processed, gray, lb.	8@8½

\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, September 13, 1950

Sharp price reductions began to infiltrate the crude edible vegetable oil markets late this week. These expected falls came shortly after sellers had proclaimed the market "bullish" because of the estimated short crop production. Apparently buyers refused to become excited by the reports, and, as product piled up, offerings were lowered.

Late last week the markets were at a standstill and steady but nominal quotations predominated. Only after offerings were lowered did bidding begin again.

The prices of corn oil, peanut oil, and coconut oil remained steady compared with the quotations of last Wednesday. The lower prices came in soybean oil, down ½c, and cottonseed oil, down 2c.

**CORN OIL:** An 18½c asking price sold late last week, but the market quieted early this week. After a nominal quotation prevailed on Monday and Tuesday, oil again sold at the same price on Wednesday.

**SOYBEAN OIL:** After a fair product movement at 16¼c last week buyer interest disappeared. This caused lower offerings at 16½c. A slight movement became noticeable at this level but the majority of sales were at 16c. By the closing time on Wednesday offerings were as low as 15½c.

**PEANUT OIL AND COCONUT OIL:** As in the three previous weeks, action in these markets refused to show. Interest lagged on both sides and the nominal quotations were unchanged. Coconut oil was again quoted at 18c nominal and peanut oil at 21c nominal.

**COTTONSEED OIL:** The selling

## VEGETABLE OILS

Wednesday, September 13, 1950

Crude cottonseed oil, carloads, f.o.b. mills	17½¢
Valley	17½¢
Southeast	17½¢
Texas	17½¢
Corn oil in tanks, f.o.b. mills	18½¢
Peanut oil, f.o.b. Southern Mills	21¢
Coconut oil, Pacific Mills	15¼¢
Cottonseed foots	
Midwest and West Coast	2½¢@3
East	2½¢@3

## OLEOMARGARINE

Wednesday, September 13, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water-churned pastry	27

## EASTERN FERTILIZER MARKET

New York, September 14, 1950

All markets maintained a firm tone and offerings of cracklings and tankage were well sold up. Last sales of cracklings were at \$2 f.o.b. eastern points, and wet rendered tankage sold at \$9, f.o.b. New York. Blood last sold at \$9, f.o.b. New York.

The demand for fishmeal is rather poor but improvement is expected.

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levels for this product declined steadily throughout the marketing period. Last week sales were at 19½¢ in the Valley and Southeast and at 19¢ in Texas. Early this week cottonseed oil in the Valley moved for 18¾¢ and Texas for 18¼¢. On Tuesday 18½¢ became the selling level in the Valley while the Texas level remained the same. Wednesday's sales were at greatly reduced prices. Valley oil and Southeastern oil sold at 17¼¢. Cottonseed oil in Texas cashed for 17¢.

The quotations for the New York cottonseed oil futures exchange for the first four days of the week were as follows:

MONDAY, SEPTEMBER 11, 1950					
Sept.	22.27	22.50	22.10	22.20	22.30
Oct.	21.10	21.24	20.85	20.90	21.10
Dec.	20.40	20.09	20.30	20.35	20.45
Jan.	20.30	20.50	20.15	20.17	20.25
Mar.	20.30	20.50	20.14	20.16	20.22
May	20.30	20.50	20.14	20.16	20.22
July	20.25	20.40	20.05	20.05	20.07

Total sales: 782 lots.  
\*Bid.

TUESDAY, SEPTEMBER 12, 1950					
Sept.	22.10	22.10	21.70	21.80	22.20
Oct.	20.75	20.75	20.22	20.38	20.90
Dec.	20.22	20.27	19.90	19.95	20.35
Jan.	20.00	20.17	19.88	19.88	20.17
Mar.	20.02	20.16	19.85	19.85	20.16
May	19.95	20.05	19.72	19.75	20.05
July	19.95	20.05	19.72	19.75	20.05

Total sales: 539 lots.

WEDNESDAY, SEPTEMBER 13, 1950					
Sept.	21.60	21.60	20.30	*20.35	21.80
Oct.	20.12	20.15	19.85	19.90	20.38
Dec.	19.75	19.78	19.55	19.62	19.96
Jan.	19.71	19.71	19.50	19.57	19.88
Mar.	19.71	19.71	19.51	19.57	19.86
May	19.71	19.71	19.40	*19.53	19.75
July	19.71	19.71	19.40	*19.53	19.75

Total sales: 830 lots.

THURSDAY, SEPTEMBER 14, 1950					
Sept.	20.30	20.55	20.20	*20.45	20.35
Oct.	19.90	20.40	19.90	20.40	19.90
Dec.	19.65	20.00	19.65	20.00	19.62
Jan.	19.70	19.93	19.70	19.92	19.57
Mar.	19.73	19.96	19.73	19.95	19.57
May	19.70	19.86	19.70	19.86	19.53
July	19.70	19.86	19.70	19.86	19.53

Total sales: 585 lots.  
\*Bid.

## Expect More State Action on Margarine Question

Nationwide interest in the controversy between the dairy and oleomargarine industries is focusing on the state of Michigan, where the electorate will decide in November whether the sale of colored oleo should be permitted. Although Congress this year repealed federal oleomargarine taxes, Michigan and 15 other states still outlaw the sale of yellow-colored margarine. Six states have imposed excise taxes on margarine, ranging from 5 to 20¢ a pound and 14 states now require license fees from margarine retailers and wholesalers. Many states restrict the sale of margarine with complicated identification laws and other types of curbs.

With the federal curbs now removed, it is expected that dairy interests will more strongly defend the state restrictions and seek the enactment of new restrictive state laws next year, when the legislatures of 44 states convene in regular session. On the other hand, the oleo forces will vigorously seek to extend the gains they have made in recent years toward abolition of the state as well as federal restrictive laws.

The Michigan controversy dates back

to 1948 when the Michigan Retail Grocers and Meat Dealers Association led a campaign which succeeded in obtaining enough signatures on initiative petitions to amend a 1901 law prohibiting the manufacture and sale of colored oleo in the state. These petitions were submitted to the 1949 Michigan legislature, which enacted a law permitting the sale of colored oleo. Michigan dairy interests organized a Dairy Action League, which succeeded in gathering more than enough signatures to petitions preventing the 1949 colored oleo law from going into effect and referring it to voters at the forthcoming general election. States, besides Michigan, which now prohibit the

manufacture or sale of colored margarine are Connecticut, Delaware, Idaho, Illinois, Iowa, Minnesota, Montana, New York, Oregon, Pennsylvania, South Dakota, Vermont, Washington, Wisconsin and Wyoming.

## VENEZUELA IMPORT QUOTAS

Under the recently-established annual quota of hog lard imports into Venezuela, importers who are granted licenses up to December 31, 1950, will be compelled to buy three units of domestic vegetable lard for each unit of hog lard imported, according to the Office of Foreign Agricultural Relations of the U. S. Department of Agriculture.

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# HIDES AND SKINS

Hide market makes flat 1c advance in all classifications—Volume for week approximately 100,000—With one exception all trading accomplished on Thursday—Last Friday 20,000 calfskins traded at steady prices—Other markets strong.

## CHICAGO

**PACKER HIDES:**—This week it was just a question of waiting until tanners advanced their bids to packer levels, and it took most of the week for this to take place. At the outset of the week tanners expressed willingness to pay steady prices while packers refused to make their position known. By Tuesday tanners had raised their bids ½c on some items and packers countered by asking ½c more than this, or 1c above last sales. Late Wednesday some light cows sold on this basis and on Thursday tanners willingly absorbed all available hides at prices which, in every instance, figured a full cent above last week's high level for the year.

The market was broad with some hides of nearly every description selling and, as mentioned before, in what was somewhat of an oddity every sale was exactly 1c higher than last week's clos-

ing quotations and also the same amount above tanners' initial bids.

In the trading the volume approached 100,000, although it did not quite reach this figure and probably was closer to 95,000. Light cows were in best demand and it was in these that the heaviest volume centered with about 30,000 traded. As mentioned before, it was in a trade of about 6,100 of these Wednesday that the stalemate between buyers and sellers was broken. The sales on Wednesday and the subsequent trading was all done 33½@34½c basis, depending on points.

The trade in branded cows and branded steers was about even and of second importance for the week. In the branded cows about 22,000 were sold at 31@31½c, while just a slightly lower number of branded steers sold, with the Colorado's at 29c and the butts and heavy Texas at 30c. Approximately 7,300 heavy native cows sold with car from Austin at 34c and the balance at 33½c. About the same amount of heavy native steers sold, all at 33½c. Total 3,500 ex-light native steers sold 37c, and a car light native steers sold 34½c. A car of Fort Worth light cows, with some ex-lights included, sold 39c f.o.b. Car Lake Charles ex-light native steers and

ex-light Texas sold 37c and 35c f.o.b. All sales were current production and at new highs for the year.

**CALFSKINS AND KIPSKINS:** Late last Friday packer sold 20,000 to 25,000 calfskins. This was the first trade of any consequence in this market for some time. The market had been pushed up in light trading, and this volume trade at steady prices established the calfskin market on a firm basis. Kipskins remained inactive throughout the week. In the trade reported above, river and northern skins sold at the same price with the lights at 80c and the heavies at 75c.

**WEST COAST:** The hide market on the coast continued to advance with the packer market, with "Independents" getting 27c for steers and 28½@29c for cows late last week and then recording further advances of ½@1c in trading this week.

**OUTSIDE SMALL PACKER:** Like the packer trading this market was about \$1 higher through most of the list, but unlike the packer market, most of the trading was transacted early in the week, and then, as the week progressed, turned quiet. On the other hand the packer market was dull early, but turned very active toward the weekend.

The volume of trade was fairly good but was limited somewhat by lack of offerings. All reports indicated that outside packers, and in particular country holdings, were very light. Few cars, 42@44, sold 33c. Couple cars of 50-52 average sold 31½c, while several of same sold ½c less than this at 31c. The 41@42 average sold at both 32½c and 33c, with the higher price reported in the majority of the trading. Bulls sold on wide range with some comparable to "packers" bringing as much as 22½c, but with most selling at 17½@18c.

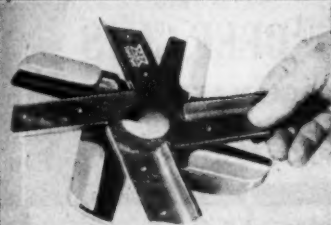
As mentioned previously, there were almost no country hides, but a few sales, 50-lb. average, were made late in the week at 26½c.

**SHEEPSKINS:** Once again this market was more or less on an undefined basis, with production light, demand heavy and wide range of prices in evidence. Selling continued light and almost every sale was individual, with special factors contributing to the final price.

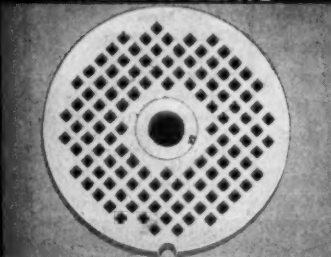
Early this week packer sold light truck of No. 1 shearlings and fall clips at \$4.10 and \$4.35, but at the same time he was of the opinion that for a good full car from the right point it might be possible to get \$4.50 and \$5 for the 1's and clips, respectively. Another trader who was just about ready to offer a car had tentatively decided to ask \$4.25 and \$4.75, and so it went with prices on wide range and product extremely scarce.

From another source it was indicated that No. 1 shearlings and clips had sold at \$4.35 and \$4.70. No. 2 shearlings were about gone, but the market was at about \$2.50. Pickled skins were steady at \$17 and dry pelts were quoted on range of 37@40c.

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DEPT. NP62

# N. Y. HIDE FUTURES

MONDAY, SEPTEMBER 11, 1950

	Open	High	Low	Close
Oct.	28.40b	28.80	28.71	28.71
Dec.	27.25b	27.80	27.60	27.80
Jan.	27.00b			27.30b
Mar.	27.00b			27.00b
Apr.	27.00b			27.00b
June	27.00b			27.00b
July	27.00b			27.00b
Sept.	27.00b			27.00b

Close: 25 points up to 10 down; sales 16 lots.

TUESDAY, SEPTEMBER 12, 1950

	Open	High	Low	Close
Oct.	28.55b	28.90	28.75	28.85
Dec.	27.55b	27.75	27.70	27.75b
Jan.	27.15b	27.55	27.55	27.40b
Mar.	27.15b	27.55	27.55	27.40b
Apr.	27.15b	27.55	27.55	27.40b
June	27.15b	27.55	27.55	27.40b
July	27.15b	27.55	27.55	27.40b
Sept.	27.15b	27.55	27.55	27.40b

Close: 5 points lower to 20 higher; sales 17 lots.

WEDNESDAY, SEPTEMBER 13, 1950

	Open	High	Low	Close
Oct.	29.95	29.40	28.95	29.20
Dec.	27.85	28.15	28.00	28.00b
Jan.	27.50b	28.00	28.00	27.90b
Mar.	27.50b	28.00	28.00	27.90b
Apr.	27.50b	28.00	28.00	27.90b
June	27.50b	28.00	28.00	27.90b
July	27.50b	28.00	28.00	27.90b
Sept.	27.50b	28.00	28.00	27.90b

Close: 31 to 50 points higher; sales 50 lots.

THURSDAY, SEPTEMBER 14, 1950

	Open	High	Low	Close
Oct.	29.10b	29.40	29.20	29.10b
Dec.	28.75b	28.85	28.15	28.00b
Jan.	27.70b	28.10	28.00	27.85b
Mar.	27.70b	28.10	28.00	27.85b
Apr.	27.70b	28.10	28.00	27.85b
June	27.70b	28.10	28.00	27.85b
July	27.70b	28.10	28.00	27.85b
Sept.	27.70b	28.10	28.00	27.85b

Close: 10 points lower to 20 higher; sales 35 lots.

FRIDAY, SEPTEMBER 15, 1950

	Open	High	Low	Close
Oct.	28.50b	28.90	28.25	28.30
Dec.	27.50b	27.70	27.05	27.10
Jan.	27.50b	27.70	27.05	27.10
Mar.	27.50b	27.70	27.05	27.10
Apr.	27.50b	27.70	27.05	27.10
June	27.50b	27.70	27.05	27.10
July	27.50b	27.70	27.05	27.10
Sept.	27.50b	27.70	27.05	27.10

Close: 85 to 120 points lower; sales 67 lots.

## Dates for Grand National Livestock Exposition Set

The 1950 Grand National Livestock Exposition, Horse Show and Rodeo will be held October 27 through November 5 at the San Francisco Cow Palace, it has been announced. Beef cattle premiums for the show total \$29,375. A highlight of the beef show will be the national show and sale of the American Aberdeen-Angus Breeders Association. Hereford cattle will be auctioned on November 1, Aberdeen-Angus on the second, and champions, fat cattle and feeders, on the third.

Other features include the convention of the California Wool Growers Association, sales of fat lambs and bred ewes and huge swine and dairy shows. In addition, the official International Rodeo Association's Championship finals for 1950, a national full division horse show and the National Cutting Horse Association's Championship finals for 1950 will be held in connection with the exposition.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 9, 1950, were 5,455,000 lbs.; previous week 6,914,000 lbs.; same week 1949, 5,954,000 lbs.; 1950 to date, 207,177,000 lbs.; corresponding period a year earlier, 246,385,000 lbs.

Shipments for the week ended Sep-

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was reported at \$22.00, down \$2.00 from a week earlier. The average price paid was \$20.90, or \$1.25 lower than the average on Friday a week ago. Provision prices were quoted as follows: Under 12 pork loins, 52@53; 10/14 green skinned hams, 44@45; 4/8 Boston butts, 44@45; 16/down pork shoulders, 39; 3/down spareribs, 40@40½; 8/12 fat backs, 13@14; regular pork trimmings, 32½@33; 18/20 DS bellies, 26@26½; 4/6 green picnics, 33½; 8/up green picnics, 32.

P.S. loose lard was quoted at 15.00 and P.S. lard in tierces at 15.00n.

### Cottonseed Oil

The closing cottonseed oil futures quotations at New York were reported as follows: Sept. 20.30; Oct. 20.01; Dec. 19.72; Mar. 19.62; May 19.65; July 19.55. Total sales amounted to 825 lots.

tember 9 totaled 4,534,000 lbs.; previous week, 4,015,000 lbs.; same week last year 4,223,000 lbs.; 1950 to date 160,265,000 lbs.; corresponding period last year, 179,695,000 lbs.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended Sept. 14, 1950	Previous Week	Cor. week, 1949
Nat. str.	33¼ @ 34¼	32¼ @ 33¼	24 @ 25¼
Hv. Tex. Str.	30	29	21
Hvy. butt	30	29	21
Brnd'd str.	30	29	21
Hv. Col. str.	29	28	20½
Ex-light Tex.	30	29	21
Str.	35n	34	26¼
Brnd'd cows	31 @ 31½	30 @ 30½	22 @ 22½
Hv. nat. cows	33¼ @ 34	32¼ @ 33¼	24 @ 24½
Lt. nat. cows	33¼ @ 34¼	32¼ @ 33¼	24½ @ 25
Nat. bulls	24n	22½ @ 23	17½
Brnd'd bulls	23n	21½ @ 22	16½
Calfskins	75	75	55 @ 65
Kips	80	80	55 @ 65
Nor. nat.	82½	82½	47½ @ 50
Kips	80	80	45 @ 47½
Nor. brnd.	85	85	2.45
Slunks, reg.	3.85	3.85	2.45
Slunks, brls.	.90	.90	.90

### CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	31	32	20¼ @ 22¼
50-52 lb. aver.	31	30	19¼ @ 21¼
63-65 lb. aver.	30	28	18 @ 19
Nat. bulls	17½ @ 18	17½	13 @ 14
Calfskins	85 @ 90	85 @ 90	41 @ 43
Kips, nat.	40 @ 45	40 @ 45	35 @ 36
Slunks, reg.	3.25n	3.25n	1.50 @ 1.75n
Slunks, brls.	75	75	60 @ 75

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

### COUNTRY HIDES

50-52	26 @ 27	25¼ @ 26	18 @ 19
Bulls	13¼ @ 14	13 @ 14	12n
Calfskins	33 @ 35	33 @ 35	25 @ 27
Kipkins	31 @ 33	31 @ 33	23 @ 25

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ET

Pkr. shearings	No. 1	4.30 @ 4.40	4.00 @ 4.10	2.75 @ 3.15
Dry pelts	37	6.40	37 @ 38	29 @ 30
Horsehides	untrimd	12.50 @ 13.00	12.50 @ 13.00	11.50 @ 12.00

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NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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# LIVESTOCK MARKETS

Weekly Review

## SALABLE LIVESTOCK AT TWELVE MARKETS IN AUGUST

The U. S. Department of Agriculture report of August receipts at the seven leading markets, with totals for twelve markets, was as follows:

CATTLE		
	Aug. 1950	Aug. 1949
Chicago	159,673	189,148
Kansas City	116,615	163,192
Omaha	134,841	165,649
E. St. Louis	67,933	86,485
St. Joseph	49,615	62,898
Sioux City	104,518	133,490
So. St. Paul	94,328	114,072
*Total	922,884	1,146,995

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES		
	Aug. 1950	Aug. 1949
Chicago	8,610	10,320
Kansas City	15,295	26,716
Omaha	4,751	9,507
E. St. Louis	31,402	37,250
St. Joseph	4,822	8,075
Sioux City	2,984	5,480
So. St. Paul	23,746	26,911
*Total	144,800	178,634

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS		
Chicago	177,476	186,310
Kansas City	50,626	54,135
Omaha	123,490	118,590
E. St. Louis	196,377	203,373
St. Joseph	80,573	86,797
Sioux City	92,560	99,235
So. St. Paul	155,304	152,687
*Total	1,197,022	1,193,776

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS		
Chicago	29,391	37,831
Kansas City	45,101	53,130
Omaha	42,595	74,409
St. Joseph	34,048	38,446
Denver	126,764	111,835
Oklahoma City	7,105	7,781
So. St. Paul	35,038	64,271
*Total	448,374	558,398

\*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

## GEORGIA BARROW SHOW

The third annual Georgia Barrow Show and Sale will be held in Moultrie, Ga., on September 12. A record number of entries are anticipated for the event which has established itself as one of the biggest southeastern swine events.

## Venezuela Makes Plans to Fight Hoof-Mouth Disease

The Venezuelan government has set up an institute, which will be attached to the Ministry of Agriculture, to plan and execute the campaign against hoof-and-mouth disease in that country. United States and Mexican affosa experts have gone to Venezuela to co-operate with the institute in its fight. Thus far the epidemic seems to have been confined to a small section.

## ST. LOUIS HOGS IN AUGUST

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co. as follows:

	August 1950	August 1949
Hogs received	208,832	218,762
Highest price	\$25.50	\$23.75
Lowest price	23.75	20.50
Average price	24.27	21.60
Average weight, lbs.	201	208

## IMPORTS OF CATTLE AND OF BEEF AND VEAL INTO THE UNITED STATES FROM CANADA AND OF CATTLE FROM MEXICO, BY YEARS, 1934-49, BY MONTHS TO DATE, 1950.

Year	Cattle and calves			Beef and veal		
	Canada		Mexico	Canada		
	Cattle for breeding Number	Other edible cattle Number	Calves Number	Canned, including corned 1,000 lbs.	Pickled or cured 1,000 lbs.	Fresh, chilled or frozen 1,000 lbs.
1934	5,606	1,825	0	5	1	76
1935	13,066	112,730	0	7	250	4,368
1936	10,346	178,368	55,695	1	78	892
1937	11,350	214,546	80,792	1,259	191	2,240
1938	9,060	92,118	45,645	2,062	10	518
1939	9,599	192,532	81,832	33,259	69	565
1940	12,904	144,675	74,681	29,921	34	362
1941	16,139	173,795	82,419	45,373	722	128
1942	16,107	144,017	53,015	39,776	29	239
1943	22,369	36,292	5,986	442,039	4,209	239
1944	16,748	34,826	5,551	579,071	8,283	167
1945	22,165	45,530	8,428	300,790	310	42
1946	41,919	98,032	9,345	434,111	1,315	43
1947	29,869	45,379	7,642	437,614	708	39
1948	42,853	395,255	23,725	31,430	0	29
1949	21,332	370,591	41,535	0	183	71,634
1950				0	287	74,534
January	1,581	31,297	1,886	0	2	5,723
February	1,413	30,841	1,893	0	5	3,170
March	1,617	29,756	4,959	0	1	2,796
April	2,216	23,066	5,677	0	1	2,532
May	2,249	31,023	6,735	0	6	6,076

<sup>1</sup>Under 200 lbs.

<sup>2</sup>Less than 500 lbs.

<sup>3</sup>Cattle from Mexico were actually imported on December 26, 1946; books had been closed so they were reported in January, 1947. Compiled from reports on foreign trade of U. S. Department of Commerce.

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LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.



## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 13, 1950, were reported by the Production & Marketing Administration as follows:

HOGE: (Quotations based on hard hogs)	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs. ...	\$16.50-18.75	\$14.00-17.50	\$.....	\$.....	\$.....
140-160 lbs. ...	18.50-20.75	16.50-19.00	19.25-20.50	19.75-20.75	18.00-20.00
160-180 lbs. ...	20.50-22.15	18.75-21.25	20.00-22.00	20.50-21.75	20.00-20.50
180-200 lbs. ...	21.75-22.60	21.00-22.25	21.75-22.50	21.50-22.25	21.00-22.00
200-220 lbs. ...	22.25-22.75	22.00-22.75	22.50-22.75	22.25-22.75	22.00-22.25
220-240 lbs. ...	22.50-22.75	22.50-23.25	22.50-22.75	22.25-22.75	22.00-22.25
240-270 lbs. ...	22.00-22.75	22.75-23.25	22.25-22.75	22.25-22.50	21.00-22.00
270-300 lbs. ...	21.25-22.25	22.50-23.00	21.75-22.50	21.25-22.25	21.00-22.00
300-330 lbs. ...	21.00-21.50	22.00-22.75	21.50-22.00	20.50-21.50	.....
330-360 lbs. ...	20.75-21.25	21.25-22.25	21.25-21.75	20.50-21.50	.....

Medium:					
160-220 lbs. ...	18.75-22.25	17.00-22.00	20.50-22.25	19.50-22.25	.....

80WS:					
Good and Choice:					
270-300 lbs. ...	20.75-21.25	21.75-22.00	20.75-21.25	21.25-21.50	18.75-21.50
300-330 lbs. ...	20.75-21.25	21.25-21.75	20.75-21.25	20.75-21.25	18.75-21.50
330-360 lbs. ...	20.25-21.25	20.75-21.50	19.75-21.00	20.25-21.00	18.75-21.50
360-400 lbs. ...	19.25-20.75	19.75-21.00	19.00-20.50	19.50-20.50	18.75-21.50

Good:					
400-450 lbs. ...	18.75-20.25	19.25-20.00	18.50-20.00	19.00-19.75	17.00-19.25
450-550 lbs. ...	17.00-19.75	18.25-19.50	18.00-19.25	18.25-19.25	17.00-19.25
Medium:					
250-350 lbs. ...	16.25-20.75	17.00-21.00	17.50-20.50	17.50-21.25	.....

PIGS (Slaughter):					
Medium and Good:					
90-120 lbs. ...	13.00-16.75	13.00-15.00	.....	.....	.....

### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs. ...	31.00-32.00	30.75-32.50	31.25-32.50	31.25-32.25	31.00-32.00
900-1100 lbs. ...	31.25-32.50	31.25-33.25	31.50-33.00	32.00-33.00	31.00-32.25
1100-1300 lbs. ...	31.25-32.50	31.50-33.50	31.50-33.00	32.00-33.00	31.00-32.25
1300-1500 lbs. ...	31.00-32.25	31.25-33.25	31.50-32.50	31.25-32.75	31.00-32.25

STEERS, Good:					
700-900 lbs. ...	29.25-31.00	29.50-31.25	29.00-31.50	29.25-31.50	28.50-31.00
900-1100 lbs. ...	29.50-31.25	29.50-31.50	29.25-31.50	29.25-31.75	28.50-31.00
1100-1300 lbs. ...	29.50-31.25	29.25-31.50	29.25-31.50	29.25-31.75	28.50-31.00
1300-1500 lbs. ...	29.00-31.00	29.00-31.25	29.25-31.50	29.25-31.75	28.50-31.00

STEERS, Medium:					
700-1100 lbs. ...	24.50-29.50	25.50-29.25	24.50-29.25	25.00-29.25	23.50-28.50
1100-1300 lbs. ...	24.50-29.50	25.00-29.25	24.25-29.25	25.00-29.25	23.50-28.50

STEERS, Common:					
700-1100 lbs. ...	22.00-24.50	23.00-25.50	21.50-24.50	22.00-25.00	20.50-23.50

HEIFERS, Choice:					
600-800 lbs. ...	30.75-32.00	29.75-31.00	31.00-32.00	30.50-31.50	30.00-31.50
800-1000 lbs. ...	30.75-32.00	30.00-31.50	31.00-32.25	30.00-31.50	30.00-31.50

HEIFERS, Good:					
600-800 lbs. ...	29.50-30.75	28.50-30.00	28.50-31.00	28.50-30.25	28.00-30.00
800-1000 lbs. ...	29.25-30.75	28.50-30.00	28.50-31.00	28.50-30.25	28.00-30.00

HEIFERS, Medium:					
500-900 lbs. ...	24.00-29.25	24.50-28.50	21.00-23.50	23.50-28.50	23.00-28.00

HEIFERS, Common:					
500-900 lbs. ...	21.00-24.00	21.00-24.50	21.00-23.50	21.00-23.50	20.00-23.00

COWS (All Weights):					
Good	21.50-22.50	22.50-24.50	20.00-21.00	20.75-22.75	21.00-23.00
Medium	20.00-21.50	21.25-22.50	19.25-20.00	19.75-20.75	19.50-21.00
Common	19.00-20.00	19.50-21.00	15.50-19.25	18.75-19.75	18.50-19.50
Can. & Cut.	15.50-19.00	15.50-19.50	23.50-24.00	16.00-18.75	15.50-18.50

BULLS (Yrks. Excl.) All Weights:					
Beef, good	22.50-24.25	24.00-25.50	23.50-24.00	22.00-23.50	23.00-24.00
Sausage, good	22.50-24.25	25.00-26.25	23.50-24.50	23.75-24.25	23.00-25.00
Sausage, medium	21.50-22.50	23.50-25.00	21.50-23.50	22.00-23.75	21.00-23.00
Sausage, cut. & com.	19.00-21.50	19.50-23.50	19.00-21.50	19.50-22.00	17.00-21.00

VEALERS, All Weights:					
Good & choice	31.00-35.00	32.00-34.00	29.00-31.00	29.00-31.50	29.00-34.00
Com. & med.	23.00-31.00	25.00-32.00	22.00-29.00	23.00-29.00	23.00-29.00
Cull, 75 lbs. up.	18.00-23.00	20.00-25.00	17.00-22.00	19.00-23.00	18.00-23.00

CALVES (500 lbs. down):					
Good & choice	28.00-31.00	28.00-32.00	27.00-29.00	26.00-30.50	28.00-30.00
Com. & med.	22.00-28.00	21.00-29.00	20.00-27.00	21.00-26.00	21.00-28.00
Cull	18.00-22.00	18.00-21.00	16.00-20.00	19.00-21.00	18.00-21.00

### SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:					
Good & choice*	28.50-29.25	27.25-28.25	28.25-28.75	28.00-29.00	27.50-28.25
Med. & good*	26.00-28.25	25.00-27.25	25.50-28.00	27.00-28.00	24.50-27.25
Common	22.00-25.50	18.00-24.50	22.00-25.25	25.00-27.00	19.50-24.25

YRLG. WETHERS (Shorn):					
Good & choice*	24.50-25.25	.....	.....	.....	.....
Med. & good*	23.00-24.50	.....	.....	.....	.....

EWES (Shorn):					
Good & choice*	10.50-12.75	11.50-13.75	13.00-13.50	13.25-13.75	12.75-14.00
Com. & med.	9.00-11.50	9.75-11.00	11.00-12.75	12.00-13.25	9.00-12.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades are combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended September 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
YARDS	Up to 1000 lb.	Good and Choice	Gr. B <sup>1</sup> Dressed	Gd. Handyweights
Toronto	\$29.22	\$31.00	\$33.10	\$30.91
Montreal	.....	29.65	31.85	29.05
Winnipeg	27.50	30.50	33.60	27.00
Calgary	30.11	30.90	32.30	26.50
Edmonton	30.10	29.55	33.10	23.55
Pr. Albert	26.00	25.50	33.35	24.30
Moose Jaw	.....	26.20	31.35	25.90
Saskatoon	26.30	27.00	33.10	24.50
Regina	25.00	25.75	33.35	23.80
Vancouver	29.75	29.50	36.00	.....

\*Dominion government premiums not included.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ending September 9, 1950:

	CATTLE		
	Week ended Sept. 9	Prev. week	Cor.
Chicago	20,396	24,044	18,905
Kansas City	21,230	20,412	23,614
Omaha	21,337	23,244	23,076
E. St. Louis	7,202	8,322	7,947
St. Joseph	5,140	8,335	9,591
St. Louis	10,564	10,737	10,354
Wichita	8,436	3,557	3,354
New York & Jersey City	6,964	7,947	5,548
Ola, City	5,494	5,984	5,399
Cincinnati	3,323	4,690	4,869
Denver	6,914	8,129	6,746
St. Paul	13,186	15,328	14,284
Milwaukee	2,870	3,443	2,730

Total 181,076 144,172 136,817

	HOGS		
	Week ended Sept. 9	Prev. week	Cor.
Chicago	28,207	34,042	26,979
Kansas City	10,042	10,675	10,695
Omaha	22,173	26,260	28,750
E. St. Louis	19,214	22,575	20,852
St. Joseph	14,907	15,947	15,599
St. Louis	14,346	13,245	14,154
Wichita	6,340	8,983	3,075
New York & Jersey City	31,525	36,247	34,183
Ola, City	5,918	5,565	8,215
Cincinnati	15,181	16,501	13,623
Denver	6,376	6,988	7,137
St. Paul	25,468	29,104	25,293
Milwaukee	5,288	6,298	4,211

Total 204,985 236,430 212,766

	SHEEP		
	Week ended Sept. 9	Prev. week	Cor.
Chicago	5,340	5,239	5,774
Kansas City	7,122	9,465	8,629
Omaha	12,977	10,623	12,697
E. St. Louis	6,481	6,633	7,998
St. Joseph	7,245	11,531	12,302
St. Louis	5,340	5,551	6,349
Wichita	670	1,132	1,076
New York & Jersey City	36,147	39,497	32,391
Ola, City	2,746	2,791	3,590
Cincinnati	580	733	511
Denver	13,167	11,149	16,633
St. Paul	5,981	5,406	8,006
Milwaukee	856	674	819

Total 104,652 110,526 117,285

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, September 14:

<b>CATTLE:</b>	
Steers, gd. & ch.	\$23.00 only
Steers, med. & gd.	27.00@28.25
Steers, com. & med.	23.00@26.50
Heifers, com. to med.	20.00@25.00
Cows, gd.	22.00@24.50
Cows, com. & med.	20.00@22.00
Cows, can. & cut.	16.00@20.00
Sausage bulls, gd.	24.00@26.00
Sausage bulls, com. & med.	20.00@23.50
<b>CALVES:</b>	
Vealers, gd. & ch.	\$29.00@34.50
Com. & med.	18.00@28.00
Culls	14.00@18.00
<b>HOGS:</b>	
Gd. & ch. 180-240	\$22.00@23.00
Sows, 400/down	18.75@19.75
<b>SHEEP:</b>	
Spring lambs, gd. & ch.	\$29.00 only

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, September 14:

<b>CATTLE:</b>	
Steers, med. & gd.	\$29.50@30.00
Heifers, med. to gd.	26.50@28.50
Heifers, med.	24.00@26.00
Cows, med. to gd.	21.50@22.50
Cows, com.	20.00@21.00
Cows, can. & cut.	17.00@19.50
<b>CALVES:</b>	
Vealers, med. to gd.	\$28.50@32.50
<b>HOGS:</b>	
Gd. & ch. 185-240	\$24.75@25.35
Sows, gd.	20.00@21.00

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Sept. 7	3,771	406	11,227	2,420
Sept. 8	895	217	6,724	1,294
Sept. 9	502	55	4,429	922
Sept. 11	15,658	492	11,745	2,351
Sept. 12	6,905	575	13,244	2,852
Sept. 13	12,372	381	11,061	2,256
Sept. 14	3,200	300	9,500	2,500

\*Week so far 38,035 1,748 45,550 9,959  
Week ago 30,042 1,392 32,898 10,175  
1949 46,965 2,747 46,270 14,962  
1948 38,261 3,900 36,566 17,932  
\*Including 767 cattle, 108 calves, 10,155 hogs and 2,598 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Sept. 7	2,523	12	1,854	1,214
Sept. 8	940	16	1,494	1,549
Sept. 9	227	...	139	...
Sept. 11	3,859	...	891	41
Sept. 12	3,635	1	385	237
Sept. 13	4,056	53	813	294
Sept. 14	2,500	...	1,000	500

\*Week so far 14,150 54 3,089 1,062  
Week ago 9,941 67 2,982 2,525  
1949 15,707 24 6,645 1,164  
1948 10,871 278 3,677 1,920

## SEPTEMBER RECEIPTS

	1950	1949
Cattle	69,196	78,173
Calves	3,806	6,543
Hogs	97,752	100,879
Sheep	23,957	28,632

## SEPTEMBER SHIPMENTS

	1950	1949
Cattle	26,761	30,076
Hogs	9,941	12,023
Sheep	5,319	4,317

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Sept. 14:

	Week ended Sept. 14	Prev. week
Packers purch.	34,532	27,407
Shippers' purch.	4,722	4,818
Total	39,254	32,225

## CANADIAN KILL

Inspected slaughter in Canada, week ended September 2:

CATTLE		
	Week Ended September 2	Same Week Last Year
Western Canada	7,932	15,354
Eastern Canada	14,935	16,033
Total	22,867	31,387

HOGS		
Western Canada	12,099	15,308
Eastern Canada	53,265	38,192
Total	65,364	53,500

SHEEP		
Western Canada	2,426	8,019
Eastern Canada	10,344	20,341
Total	12,770	28,360

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 8:

	Cattle	Calves	Hogs	Sheep
Salable	320	2,193	958	353
Total (incl. direct)	3,968	6,183	16,827	17,138
Previous week:				
Salable	378	1,642	637	993
Total (incl. direct)	4,875	5,322	19,191	24,623

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,400	1,200	1,550	350
N. Portland	2,635	630	1,000	2,000
S. Portland	850	115	830	2,500

Sheep  
2,420  
1,294  
922  
2,351  
2,352  
2,256  
2,500

9,909  
10,175  
14,962  
17,932  
calves, direct to

Sheep  
1,214  
1,549  
41  
237  
284  
590

1,062  
2,525  
4,164  
1,920  
1949  
78,173  
6,543  
100,879  
28,632

1949  
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12,023  
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1950

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 9, 1950, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 3,587 hogs; Swift, 996 hogs; Wilson, 1,721 hogs; Agar, 4,861 hogs; Shippers, 4,948 hogs; Others, 17,152 hogs.  
Total: 20,396 cattle; 1,272 calves; 23,155 hogs; 5,340 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,968	724	2,188	1,613
Cudahy	2,570	484	1,967	1,460
Swift	4,544	963	2,592	2,941
Wilson	1,185	276	857	983
Central	763	...	...	...
Others	5,759	45	3,038	125
<b>Total</b>	<b>18,738</b>	<b>2,492</b>	<b>10,042</b>	<b>7,122</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,785	4,933	1,576	...
Cudahy	4,690	3,552	1,061	...
Swift	4,632	4,003	2,028	...
Wilson	2,627	1,932	537	...
Eagle	37	...	...	...
Greater Omaha	135	...	...	...
Hoffman	59	...	...	...
Rothschild	411	...	...	...
Robt	119	...	...	...
Klangan	1,198	...	...	...
Merchants	26	...	...	...
Midwest	110	...	...	...
Others	...	6,528	...	...
<b>Total</b>	<b>19,849</b>	<b>20,948</b>	<b>5,202</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,814	1,892	5,561	3,211
Swift	3,612	2,167	4,936	3,173
Hunter	776	...	2,389	97
Hell	...	...	1,910	...
Krey	...	...	2,458	...
Laclede	...	...	958	...
Silooff	...	...	1,092	...
Others	3,252	1,101	4,077	1,383
Shippers	4,097	1,945	9,727	623
<b>Total</b>	<b>14,551</b>	<b>7,105</b>	<b>33,018</b>	<b>8,437</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,839	167	5,810	4,126
Armour	2,676	240	5,771	1,637
Others	3,547	365	2,833	898
<b>Total</b>	<b>8,962</b>	<b>792</b>	<b>14,414</b>	<b>6,661</b>

Does not include 26 cattle, 2,842 hogs and 1,482 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,164	14	4,354	1,161
Cudahy	4,073	16	4,295	1,045
Swift	2,831	2	1,583	958
Others	167	...	...	...
Shippers	6,877	16	5,696	1,042
<b>Total</b>	<b>17,112</b>	<b>48</b>	<b>15,928</b>	<b>4,206</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,019	464	2,343	670
Guggenheim	221	...	...	...
Dunn	...	...	...	...
Oetertag	58	...	...	...
Dold	91	...	512	...
Sunflower	19	...	62	...
Pioneer	126	...	...	...
Excel	664	...	...	...
Others	1,844	...	437	296
<b>Total</b>	<b>4,042</b>	<b>464</b>	<b>3,354</b>	<b>968</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,906	289	824	813
Wilson	1,751	416	818	108
Others	98	...	729	...
<b>Total</b>	<b>3,755</b>	<b>705</b>	<b>2,371</b>	<b>421</b>

Does not include 592 cattle, 442 calves, 3,547 hogs and 2,325 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	76	59	35	...
Cudahy	112	...	24	...
Swift	330	...	363	...
Wilson	42	...	62	...
Acme	324	25	...	...
Atlas	279	...	...	...
Clougherty	166	...	97	...
Coast	216	24	181	...
Harman	299	1	...	...
Luer	194	...	218	...
Union	427	...	...	...
United	216	7	229	...
Others	2,798	595	88	...
<b>Total</b>	<b>5,889</b>	<b>754</b>	<b>1,205</b>	...

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	288
Kahn's	...	...	...	...
Lohrey	...	...	948	...
Meyer	...	...	...	...
Schlachter	98	96	...	76
Northside	...	...	...	...
Others	3,241	692	17,721	1,800
<b>Total</b>	<b>3,339</b>	<b>788</b>	<b>18,669</b>	<b>2,024</b>

Does not include 151 cattle bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,234	80	1,972	12,620
Swift	1,465	104	1,510	9,028
Cudahy	933	48	1,907	8,772
Wilson	842	...	...	...
Others	2,916	170	2,344	371
<b>Total</b>	<b>7,110</b>	<b>402</b>	<b>7,733</b>	<b>25,791</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,287	1,554	11,515	2,653
Bartusch	846	...	...	...
Cudahy	980	725	...	475
Rifkin	785	22	...	...
Superior	1,420	...	...	...
Swift	5,659	861	13,363	2,853
Others	1,797	1,442	9,416	1,285
<b>Total</b>	<b>14,983</b>	<b>4,704</b>	<b>34,884</b>	<b>7,266</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	580	1,877	1,136	1,083
Swift	1,389	1,498	959	813
Blue Bonnet	180	19	349	...
Chy	372	14	82	...
Rosenthal	253	24	...	...
<b>Total</b>	<b>2,774</b>	<b>3,132</b>	<b>2,517</b>	<b>1,896</b>

### TOTAL PACKER PURCHASES

	Week ended Sept. 9	Prev. week	Cor. week, 1949
Cattle	141,000	208,480	161,775
Hogs	198,238	226,812	203,903
Sheep	75,332	80,838	108,348

## CORN BELT DIRECT TRADING

Des Moines, Ia., September 14—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:  
160-180 lb. .... \$16.50@20.00  
180-240 lb. .... 19.25@21.60  
240-300 lb. .... 20.50@21.60  
300-360 lb. .... 20.00@21.25

Notes:  
270-360 lb. .... \$19.75@21.00  
400-550 lb. .... 16.25@19.00

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Sept. 8	36,000	24,500
Sept. 9	37,500	19,000
Sept. 11	50,000	Holiday
Sept. 12	43,000	55,000
Sept. 13	33,000	38,000
Sept. 14	36,000	34,000

## LIVESTOCK RECEIPTS

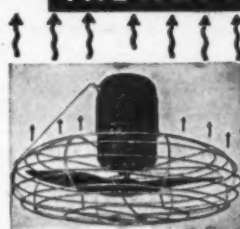
Receipts at major markets:

AT 20 MARKETS, Week Ended:  
Sept. 9 ... 248,000 309,000 186,000  
Sept. 2 ... 276,000 365,000 190,000  
1949 ... 278,000 329,000 235,000  
1948 ... 213,000 255,000 267,000  
1947 ... 379,000 316,000 247,000

Hogs AT 11 MARKETS, Wk. Ended:  
Sept. 9 ... 245,000  
Sept. 2 ... 286,000  
1949 ... 267,000  
1948 ... 201,000  
1947 ... 254,000

AT 7 MARKETS, Week Ended:  
Sept. 9 ... 177,000 190,000 93,000  
Sept. 2 ... 197,000 224,000 97,000  
1949 ... 205,000 215,000 128,000  
1948 ... 149,000 156,000 138,000  
1947 ... 270,000 200,000 142,000

## THE FAN THAT BLOWS



UPWARDS:

*Reco*

### REFRIGERATOR FAN

When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and disperses odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 236 and No. 242.

**REYNOLDS**  
ELECTRIC COMPANY

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STEAM BAKED

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- 30 years' serving the Packers!
- Prompt shipments anywhere!
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## STAINLESS STEEL

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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:		
Week ending Sept. 9, 1950	12,587		Week ending Sept. 9, 1950	8,618	
Week previous	10,958		Week previous	13,308	
Same week year ago	14,910		Same week year ago	33,355	
COW:			PORK CURED AND SMOKED:		
Week ending Sept. 9, 1950	1,973		Week ending Sept. 9, 1950	651,514	
Week previous	1,308		Week previous	1,000,037	
Same week year ago	1,829		Same week year ago	961,209	
BULL:			LARD AND PORK FATS:		
Week ending Sept. 9, 1950	1,013		Week ending Sept. 9, 1950	103,694	
Week previous	918		Week previous	76,292	
Same week year ago	918		Same week year ago	123,731	
VEAL:			LOCAL SLAUGHTER		
Week ending Sept. 9, 1950	10,877		CATTLE:		Carcasses
Week previous	8,220		Week ending Sept. 9, 1950	6,984	
Same week year ago	9,058		Week previous	7,947	
			Same week year ago	5,548	
LAMB:			CALVES:		
Week ending Sept. 9, 1950	32,394		Week ending Sept. 9, 1950	11,500	
Week previous	32,330		Week previous	11,907	
Same week year ago	47,051		Same week year ago	10,504	
MUTTON:			HOGS:		
Week ending Sept. 9, 1950	1,597		Week ending Sept. 9, 1950	31,525	
Week previous	348		Week previous	36,247	
Same week year ago	3,949		Same week year ago	34,183	
HOG AND PIG:			SHEEP:		
Week ending Sept. 9, 1950	5,080		Week ending Sept. 9, 1950	36,147	
Week previous	5,410		Week previous	39,499	
Same week year ago	7,918		Same week year ago	32,391	
PORK CUTS:		Pounds	COUNTRY DRESSED MEATS		
Week ending Sept. 9, 1950	1,040,333		VEAL:		
Week previous	2,181,187		Week ending Sept. 9, 1950	5,017	
Same week year ago	1,503,132		Week previous	5,324	
BEEF CUTS:			Same week year ago	4,489	
Week ending Sept. 9, 1950	128,837		HOGS:		
Week previous	91,868		Week ending Sept. 9, 1950	—	
Same week year ago	130,321		Week previous	—	
VEAL AND CALF CUTS:			Same week year ago	1	
Week ending Sept. 9, 1950	25,972		LAMB AND MUTTON:		
Week previous	2,298		Week ending Sept. 9, 1950	49	
Same week year ago	8,123		Week previous	73	
LAMB AND MUTTON CUTS:			Same week year ago	104	
Week ending Sept. 9, 1950	9,350		†Incomplete.		
Week previous	4,535				
Same week year ago	2,301				

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 9 was reported by the Production and Marketing Administration, U. S. Department of Agriculture, as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	6,984	11,500	31,525	36,147
Baltimore, Philadelphia	5,007	1,408	19,989	966
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	11,023	2,600	53,240	6,974
Chicago Area	25,073	5,167	46,001	10,039
St. Paul-Wase, Group	22,337	12,683	68,688	10,313
St. Louis Area	12,280	10,290	40,282	11,242
Sioux City	9,905	143	16,106	7,048
Omaha	22,178	752	31,162	17,444
Kansas City	16,838	4,127	27,853	9,248
Iowa and So. Minn.	16,985	3,615	140,190	28,539
<b>SOUTHEAST</b>	5,301	5,042	16,626	—
<b>SOUTH CENTRAL WEST</b>	17,830	7,806	35,377	15,856
<b>ROCKY MOUNTAIN</b>	7,973	584	9,625	18,653
<b>PACIFIC</b>	15,121	2,059	20,482	23,482
Grand total	196,444	67,779	557,176	194,251
Total last week	216,752	73,019	619,798	208,974
Total same week 1949	189,518	72,175	558,778	221,359
†Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. †Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. †Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Ia., and Albert Lea, Austin, Minn. †Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. †Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. †Includes Denver, Colo., Ogden and Salt Lake City, Utah. †Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.				
NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during July 1950—Cattle, 76.3; calves, 64.9; hogs, 73.7; sheep and lambs, 84.6.				

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 8 were reported as shown in the following table:

	Cattle	Calves	Hogs
Week ended September 8	1,665	1,857	8,654
Week previous	2,046	2,337	9,286
Cor. week last year	1,551	720	5,989

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# CLASSIFIED ADVERTISING

## POSITION WANTED

### RENDERING PLANT MANAGER or LINE SUPERVISOR

Capable of handling supervision duties for several plants, edible or inedible packing house or dead stock rendering plants. Would possibly consider single large plant. W-296, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### SUPERINTENDENT

Or supervisor desires position in any size plant. 25 years of practical and supervisory experience in slaughtering and processing of all kinds of livestock and affiliated departments. Can get top quality and production. Excellent references. W-297, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: 22 years' experience, entire sales operation, sales promotion, production, purchasing, aggressive producer, available two weeks, willing to relocate. W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT: 22 years' packinghouse experience, cost, reports, taxes, payroll. Age 45. College education. Wish to take charge of your accounting. W-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TRAFFIC MANAGER: Experienced in all phases. 18 years with one concern. Age 36. W-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### Sales Representatives Wanted

Well established packinghouse equipment and supply company (not a Chicago concern) is desirous of obtaining two high caliber sales representatives in good, established territories. Must be well versed in selling and have knowledge of packinghouse and sausage manufacturing equipment. All replies confidential. W-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGEMENT'S ASSISTANT: Aggressive, growing processing firm in Philadelphia, Pa. requires the services of an assistant to management. To help in purchasing supplies, meats, to formulate programs and other general duties of management. State age, experience, in detail, marital status, salary (confidential). Box W-287, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Established manufacturer furnishing essential commodity to meat packing industry, requires sales representative to cover Ontario. Prefer man with practical packing house experience. Must be capable of commanding executive's salary. W-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE FOREMAN: Wanted for hog killing and cutting department. Plant in Philadelphia area. Present working foreman also considered. Excellent opportunity for right man. Give age, experience and reference. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN wanted to take charge of hog killing floor, small BAI plant in the east. Good salary and working conditions. All replies confidential. W-283, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

## EQUIPMENT FOR SALE

### MEAT PACKERS-ATTENTION

FOR SALE:

- 2-Anco #261 Grease Pumps, M.D.
- 1-Anco Continuous Screw Cracking Press, installed one year.
- 1-Enterprise #100 Meat Grinder, belt driven.
- 1-Steel 2,000 gal. tank, O.T. agit. Kettle.
- 2-Dopp seamless tank, Kettles, 350 and 600 gal.
- 12-Stainless jacketed Kettles, 30, 40, 60, 80 gal.
- 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.
- Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.
- 2-5x9 Anco Cookers.
- 1-Mech. Mfg. 3'x5' and 1-Anco 4'x9' Lard Rolls.
- 40-Unused 200 gal. Aluminum Storage Tanks, original cost \$295.00, our price \$75.00 each, \$10.00 crating each.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

Consolidated Products Co., Inc.

14-19 Park Row New York 7, N. Y.

Phone: Barclay 7-0600

FOR SALE: International Truck 4K.B.6, with a body, almost new. Insulated with 6 inches, for frozen foods. Truck run about 6,000 miles and is in excellent condition without a scratch on it. The original cost with a spare tire and tube (never been used) was \$4700.00 and we will take \$3500.00 on a quick cash sale. FS-307, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Several Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Newark. California Extraction Company, Box 187, Newark, California.



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## EQUIPMENT WANTED

WANTED: Full complement of lard dry rendering equipment, cookers, tanks, presses, etc. Send full details of type of equipment and prices in letter. W-305, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

WANTED: Used No. 46 B Boss Grate Dehairer, or Albright Nell, in good condition. W-306, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

## PLANTS FOR SALE

### PACKING PLANT FOR SALE

Complete operation from killing floor to retailer and cafes. Modern buildings including a wet rendering plant and hog feed yard on 16 acres of ground. Located in Nebraska town of 9,000. Two trucks serving 4 neighboring towns. Custom killing being done also. Local auction barns supply cattle and hogs. A good profitable business for sale by a person in navy reserve, and has to be sold quickly. FS-292, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### A REAL MONEY MAKER

Small plant with killing capacity of 85 cattle and 150 hogs; sausage room suitable for up to 20,000 pounds per week, fully equipped with machinery in excellent condition. This is the only plant in a most progressive city of 125,000 population; excellent source of cattle and hogs at hand. Owner selling to devote more time to other businesses. FS-276, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Wholesale meat establishment servicing restaurants, hotels and groceries. Manager operated, would remain if desired. Annual profit to owner, \$15,000.00. Figures available. Building and equipment value \$15,000.00, would require an additional \$10,000.00 for operating capital. FS-293, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Butcher shop, completely equipped, bologna kitchen, slaughter house, also equipped bakery, including two story brick building, garage and lot. Excellent location in prosperous town, good going business. Price \$21,500.00. FS-285, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

FOR SALE: Packing plant, eastern area, completely modern sausage kitchen, including rendering plant. Five refrigerated trucks. Business possibilities unlimited. Very good reason for selling. Priced right for quick sale. FS-302, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

### NEW SLAUGHTER HOUSE FOR SALE

At half its cost. Terms. Equipped to kill all species. Cooler capacity 50 cattle. State inspected. Cattle raising territory of northern California. A. F. Dobrowsky, 1552 Oregon Street, Redding, California.

CENTRAL OHIO—small, full line plant with good potential, \$10,000 will handle on basis of lease and purchase option. Expanded in 1946 to a \$200,000 plant. FS-303, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE KITCHEN: Completely equipped, ready to operate. Located in Fort Collins, Colorado, excellent trade area and wonderful climate. Excellent lease at \$90.00 per month. Full price, including stock of casings, seasonings and wrapping materials, \$8500.00. P.O. Box No. 2, Fort Collins, Colorado.

FOR SALE: Wholesale sausage manufacturing plant, feed lot combination, also retail super market. M-297, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NEW MODERN SLAUGHTERHOUSE complete with established business. A money maker. Owners wish to retire. For particulars enquire of A. R. Karling, Hendersonville, North Carolina.

## BUSINESS OPPORTUNITIES

RENDERING PLANT for sale. \$7,000.00 handles. Located panhandle section of Texas. FS-244, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Quantity buyers on eastern seaboard only, for Australian frozen lambs and dressed rabbits. Write W-286, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

ACTIVE ASSOCIATE wanted. Must invest \$25,000 minimum. New killing plant and wholesale house. Excellent territory in south Texas town of 100,000 population. References exchanged. W-308, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OVER NIGHT DELIVERY—DRESSED HOGS—VIA REFRIGERATED TRUCKS—TO ALL EASTERN PORTS. REPLY TO BOX W-590, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

## Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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WONDERFUL OPPORTUNITY in a large mid-western city for either a packer or individuals. An old established sausage manufacturer with wonderful retail business and hotel and restaurant supply business all housed in one building. No need to purchase real estate — lease will be given. If interested, address W-295, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## SACRIFICE OFFER

FOR SALE: 1/3 interest in a wholesale manufacturing plant of meat products, bulk and canned, catering to the restaurant and institutional trade. State-wide distribution. Business in existence over 5 years and growing, with all equipment new (less than 1 year old). Secret process of manufacturing brings great returns. Registered trade brand well recognized. Purchase covers 1/3 of the corporate issue and 50% of the directorate voting power. Present volume about \$250,000 annually. FS-291, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## UNUSUAL OPPORTUNITY

Will sell "WITHOUT CASH" substantial interest in a packing house located in best section of southeast, to party or parties who can furnish surety bond or cash to insure the business against loss under your management. Will also sell balance of stock to operators to be paid for from earnings. This plant, with killing capacity of 800 hogs and 150 cattle weekly, also has complete sausage kitchen with large capacity. Plant is debt free, with unlimited operating funds. This is a chance for some aggressive man who can qualify to get into business for himself, and is made possible by the poor health of the owner, who will not be able to assist in the management. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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## BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

## Complete Meat Packing Plants for Sale

We give you below brief descriptions of some complete Plants that are available for sale at low prices. Further details given immediately on request:

2492—COMPLETE SAUSAGE FACTORY: Located in central Illinois.

2239—COMPLETE KILLING PLANT: New buildings with sausage room, located in Florida.

1648—COMPLETE PACKING PLANT: Located in Oklahoma, newly built, 140' x 100', with sausage kitchen, modern trucks, shows yearly net profit of approx. \$50,000.00.

2108—RENDERING PLANT: Located in Wisconsin, built within last five years, 4-Cooker plant.

2729—MEAT PACKING PLANT: Complete, Federal inspected, located in Los Angeles County, handles 1000 Hogs, 200 Cattle weekly as well as Calves and Sheep. Complete appraisal book available.

2730—COMPLETE MEAT PACKING PLANT: Modern equipment, located in northern Illinois area, includes large capacity sausage kitchen.

2731—MEAT PACKING PLANT: Located in western Pennsylvania, newly built, complete appraisal book available.

2732—MEAT PACKING PLANT: Approximately 12,000 sq. ft., new in 1946, located in Indiana.

## Sausage & Smokehouse Equipment

2721—SAUSAGE LAYOUT: Inc. 227 Buffalo Silent Cutter with motor, 200 Buffalo self-contained Sausage Stuffer Combination, 22 Buffalo Meat Mixer ..... \$1685.00

2719—STUFFERS: (2) Buffalo, 500¢ cap. guaranteed cond. .... 965.00

1964—STUFFER: Buffalo #203, cap. 100¢ 395.00

1852—GRINDER: Cleveland #58, 7½ HP. .... 375.00

1105—LOAF PANS: Aluminum Weaverv, 62, with sliding lids, like new, ea. 1.20

2723—SLICER: U.S. 150-B, with conveyor & stand, reconditioned, guaranteed. 750.00

2137—SLICER: For dried or frozen beef, motor driven, heavy duty ..... 550.00

1954—FROZEN MEAT SLICER: Acc. cap. 4000¢ per hr., motor driven, extra knife ..... 850.00

1477—SMOKEHOUSE CAGES: with 28" Smokesticks ..... ea. 20.00

1460—SMOKESTICK WASHER: Globe K 8304, galvanized, excellent cond... 375.00

## Kill Floor & Rendering

2201—HOG: Boss #705, Diamond Hog Shredder, size 36, complete with flexible coupling, 40 HP. motor with starter box ..... Reduced to \$1750.00

2726—DRYERS: (2) Mechanical, (1) 5x16 with 50 HP. motor and starting equipment, excellent cond. .... 3500.00

(1) 4x12 with 40 HP. motor & starting equipment with two new extra shafts, new bull gear, many extra paddles, etc. for this unit ..... 2750.00

1806—PRESS: Anco. 300 Ton Cap. with pump ..... Reduced to.. 1750.00

## Miscellaneous

2727—SEMI-TRAILER TANK: Hot built, 2000 gal. cap. completely equipped with steam coils. Trailer bought new in 1948, only used few times, excellent cond. .... \$1600.00

2728—BOILER: 67 HP., H.R.T., New in 1942, coal fired, with stack, safety valve, gauges, etc., on foundation. 2350.00

2400—FLAKE ICER: Vilter 2 ton ..... 900.00

2720—OVEN: 48 Loaf, Meek-Reel ..... 425.00

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